



READY TO COOK
BY HARRIS FARM

BEEF AND RICE NOODLE STIR FRY WITH OYSTER SAUCE & SEASONAL VEGETABLES



PREP
10 min



COOK
25 min



SERVES
4

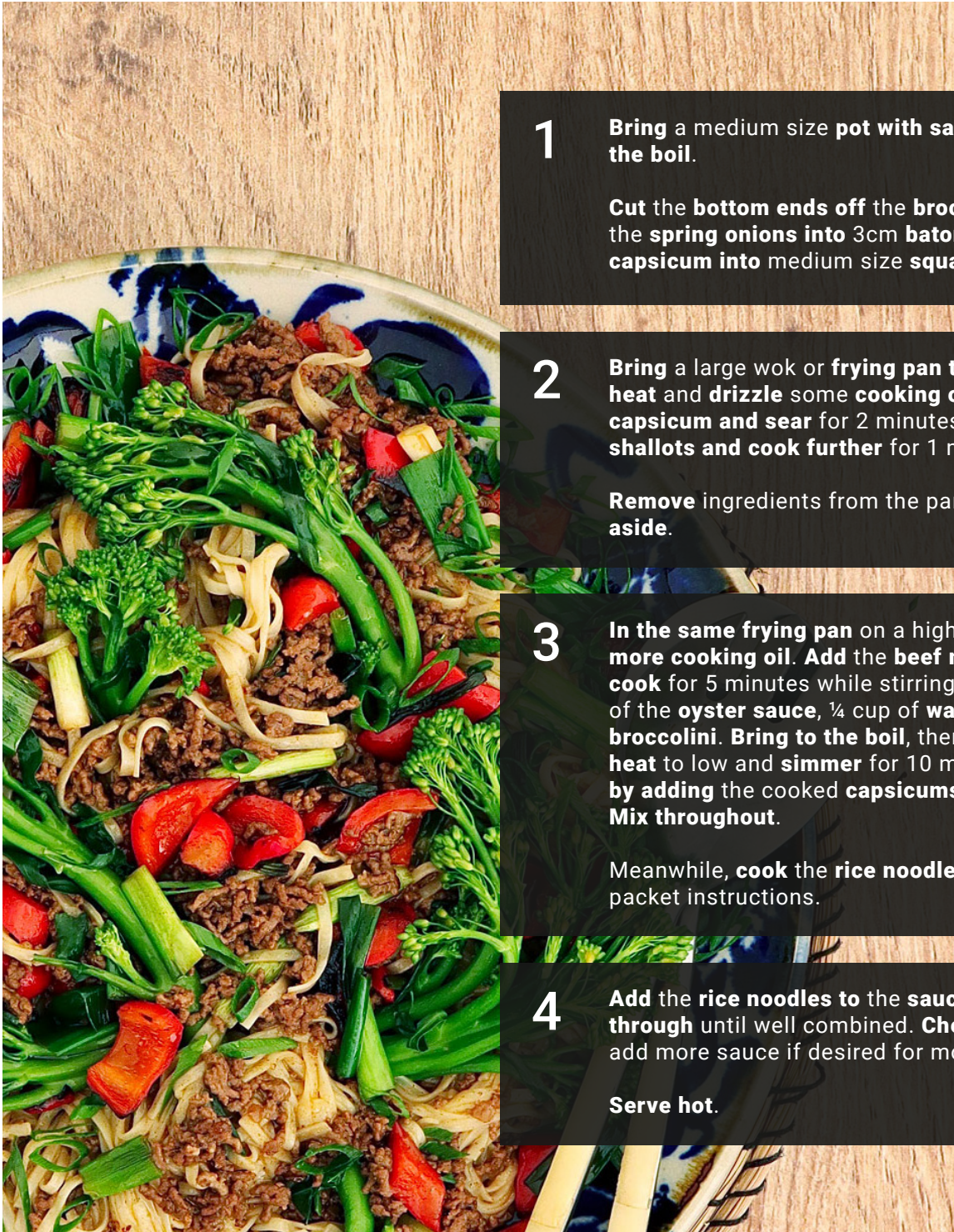
INGREDIENTS:

- > 1 Red Capsicum
- > ½ Shallots Bunch
- > 1 Broccolini Bunch
- > 500g Mince Beef
- > 110ml Oyster Sauce
- > 250g Pad Thai Noodles

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Cooking Oil

METHOD – GET COOKING!



1 Bring a medium size **pot with salted water to the boil.**

Cut the bottom ends off the broccolini. Cut the spring onions into 3cm batons and the capsicum into medium size squares.

2 Bring a large wok or **frying pan to a high heat and drizzle some cooking oil. Add the capsicum and sear for 2 minutes. Add the shallots and cook further for 1 minute.**

Remove ingredients from the pan and set aside.

3 In the same **frying pan on a high heat, drizzle more cooking oil. Add the beef mince and cook for 5 minutes while stirring. Add half of the oyster sauce, ¼ cup of water, and the broccolini. Bring to the boil, then turn down heat to low and simmer for 10 minutes. Finish by adding the cooked capsicums and shallots. Mix throughout.**

Meanwhile, **cook the rice noodles as per packet instructions.**

4 Add the **rice noodles to the sauce and stir through until well combined. Check seasoning, add more sauce if desired for more flavour.**

Serve hot.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Add some lemon juice, chilli and/or coriander if desired.
- Once noodles are cooked, cut them with scissors for easier handling.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au