

Crispy Sweet & Tangy Beef Noodles



INGREDIENTS

- 1½ pounds thin-cut sirloin steak
- 1 large egg
- ½ cup cornstarch
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ¼ teaspoon white pepper, optional
- 3-4 tablespoons avocado oil or vegetable oil, divided
- 4 packages instant wheat noodles, such as Trader Joe's Squiggly Noodles or ramen-style noodles
- 2 medium sweet onions, thinly sliced
- About 3 bell peppers, thinly sliced
- I like a combination of red and green peppers.
- 1 tablespoon freshly grated ginger
- 4 garlic cloves, minced
- 3 tablespoons low-sodium soy sauce
- 2 tablespoons rice vinegar
- 2 tablespoons tomato paste
- ¼ cup no-sugar-added or reduced-sugar ketchup
- ¼ cup sweet chili sauce
- 2 tablespoons coconut sugar
- 1 teaspoon toasted sesame oil
- Sliced green onions
- Sesame seeds
- Freshly sliced jalapeños, optional for the adults

DIRECTIONS

1. Bring a large pot of water to a boil for the noodles. While it heats, thinly slice the onions and peppers, grate the ginger, mince the garlic, and slice the steak into thin strips.
2. In a small bowl, whisk together the soy sauce, rice vinegar, tomato paste, ketchup, sweet chili sauce, coconut sugar, and sesame oil. Set aside.
3. Place the sliced steak in a large bowl and toss with the egg. Add the cornstarch, salt, black pepper, and white pepper, then toss until evenly coated.
4. Cook the noodles according to the package directions until just tender. Drain well and set aside.
5. Heat 2 tablespoons of oil in a large skillet or wok over medium-high heat. Working in two batches, cook the beef for 3-4 minutes per side until browned and crispy. Transfer to a paper towel-lined plate and repeat with the remaining beef, adding more oil if needed.
6. Reduce the heat to medium. Add a small drizzle of oil if needed, then cook the onions and peppers for 4-5 minutes until slightly softened. Add the garlic and ginger and cook for 30 seconds more.
7. Return the beef to the skillet. Add the noodles and pour the sauce over everything. Toss continuously for 2-3 minutes until evenly coated and heated through. If needed, add 1-2 tablespoons of water to loosen the sauce.
8. Top with sliced green onions, sesame seeds, and fresh jalapeños if desired. Serve immediately.