

Stir-fried beef & udon noodles

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Authentic Chinese recipes from our friends at Oriental Merchant.

Ingredients (serves 4)

- 500g stir-fry [beef](#) strips
- 1 tbsp sesame oil
- ½ cup Obento mirin seasoning
- ½ cup sweet soy sauce
- 2 tbsp oil
- 1 clove garlic, finely chopped
- 1 bunch spring onions, sliced
- 2 tsp black sesame seeds
- 270g Hakubaku organic udon noodles (prepare as per packet instructions)
- Wedges of lime
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Method

Combine beef strips, sesame oil, mirin and sweet soy together in a small bowl and marinate for up to

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two hours.

Heat a wok over a high heat and add half the oil and the garlic. Stir-fry the beef strips until well browned. Set aside.

Add the remaining oil to the wok and stir-fry the spring onions for one minute.

Drain the udon noodles and add to the wok along with the black sesame seeds. Stir-fry for two minutes.

Return the beef to the wok for three minutes.

Serve hot, garnished with a wedge of lime.

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