



Black Pepper Beef



CHNG Kee's sauce(s) used:

- CHNG Kee's Light Soya Sauce
- CHNG Kee's Sesame Oil
- CHNG Kee's Black Pepper Sauce

Ingredients

- 1 tsp CHNG Kee's Sesame Oil
- 120 gm (1/2 jar) CHNG Kee's Black Pepper Sauce
- 1 tbsp CHNG Kee's Light Soya Sauce
- 4 tbsp water
- 1 tbsp corn starch
- 600 gm beef (sliced)
- 5 stalks spring onion (cut into 2 cm)
- Cooking oil

Cooking Method

1. Marinate sliced beef with **CHNG Kee's Light Soya Sauce**, water, corn starch and **CHNG Kee's Sesame Oil** for at least 30 mins.
2. Heat up cooking oil, and stir-fry beef for about 10 secs.
3. Add **CHNG Kee's Black Pepper Sauce** and spring onion.
4. Stir-fry till cooked, and serve.

