

## Asian-Inspired Fajita Beef Stir-Fry

### Ingredients:

- 1 lb seasoned fajita beef, sliced thinly
- 2 tbsp soy sauce
- 1 tbsp oyster sauce (optional, for extra umami)
- 2 tbsp hoisin sauce
- 1 tbsp rice cooking wine (like Shaoxing wine)
- 1 tbsp sesame oil
- 2-3 cloves garlic, minced
- 1 tbsp minced ginger from a jar
- 1/2 onion, sliced
- Vegetable oil, for stir-frying
- 2 tsp cornstarch mixed with 3 tbsp water (for thickening)
- Cooked rice or noodles, for serving

### Instructions:

- 1 Prepare the Sauce:** In a small bowl, mix the soy sauce, oyster sauce, hoisin sauce, rice cooking wine, and sesame oil. Set aside.
- 2 Cook the Beef:** Heat a wok or large skillet over high heat. Add a bit of vegetable oil, then add the seasoned fajita beef. Stir-fry for 2-3 minutes until the beef is cooked through. Remove the beef from the wok and set aside.
- 3 Cook the Aromatics:** Add a bit more vegetable oil if needed, then stir-fry the minced garlic, minced ginger, and sliced onion for 2-3 minutes until fragrant and the onion is slightly softened.
- 4 Combine Everything:** Return the beef to the wok, add the sauce, and toss everything together. If the sauce needs thickening, add the cornstarch slurry and cook until the sauce coats the beef and onions evenly.
- 5 Serve:** Serve hot over rice or noodles.