



Steak and Shrimp Stir-Fry



2 Servings



25 minutes

Ingredients :

- 1 steak
- 8–10 shrimp
- 2 tbsp soy sauce (for marinade + sauce)
- 1tsp grated ginger
- 1tsp cornstarch
- 2–3 tbsp oil
- Mixed vegetables
- 2 cloves garlic
- 1tsp ginger
- 1tbsp oyster sauce
- Splash of water
- Steamed rice for serving



Instructions :

1. Marinate sliced steak for 15minutes in soy sauce , ginger , and cornstarch .
2. Heat a wok with oil on very high heat . Sear steak 1–2 minutes per side , then remove .
3. Stir-fry vegetables for 3–4 minutes until crisp -tender .
4. Add shrimp and cook 2 minutes per side , then stir in minced garlic and ginger .
5. Return steak to pan . Add oyster sauce , soy sauce , and a splash of water ; toss for 1 minute until everything is coated . Serve over steamed rice .