



TERIYAKI BEEF MINCE STIR FRY

A cheap and easy one-pan take on teriyaki beef.



EASY



10 MINS



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6 SERVES

Ingredients

- 1 tsp cornstarch
- 500 g lean beef mince
- 1 brown onion, diced
- 2 cup frozen stir fry vegetables
- 2 tbsp salt reduced soy sauce
- 1/2 tsp ginger, grated
- 1 tsp honey
- 2 tsp mirin
- 1 tsp sesame oil
- 3 spring onions, chopped
- 6 cups brown rice, cooked
- extra virgin olive oil for cooking

Instructions

1. Make a cornstarch slurry by mixing the cornstarch with 3 tablespoons of water in a small bowl.
2. Heat a drizzle of olive oil in a heavy based frying pan over medium high heat, add the beef mince, breaking up the meat as you brown, then add onion. Cook for 5-6 minutes until fragrant then add the frozen vegetables, the soy sauce, ginger, mirin, honey, sesame oil. Cook for 2-3 minutes until the vegetables are tender then mix in the cornstarch slurry to thicken.
3. Garnish with spring onions on top and serve with brown rice.