

Ginger & Tomato Beef Steak

Ingredients

400g rump steak, thinly sliced
2 tins diced tomatoes
4 tsp sugar
Soy sauce to taste
2cm ginger thinly sliced

Marinade:

2 cloves garlic, sliced
1/2 tsp salt
1/4 tsp white pepper
1 tbsp soy sauce
1 tsp cornflour

Method

1. Combine ingredients for marinade and stir through beef
2. Heat wok & add oil
3. Fry marinated beef off in batches & remove from wok
4. Add tomato, sugar, ginger and soy sauce to taste into wok, simmer for a couple of minutes then add the fried beef
5. Heat through and serve

