

Beef and mushrooms stir-fried over rice serves 2

Ingredients

- 2 bowls of [white fluffy rice](#)
- 4 ounces ribeye, thinly sliced into bite size strips
- 1 garlic clove, minced
- 2 teaspoons [toasted sesame oil](#)
- ½ teaspoon [kosher salt](#)
- 1 tablespoon [oyster sauce](#) (or [soy sauce](#))
- ¼ teaspoon ground black pepper
- 1 cup chicken broth (or beef broth or vegetable stock)
- 2 teaspoons [potato starch](#)

Vegetables and mushrooms

- 3 dried [shiitake mushrooms](#), soaked in cold water for several hours until soft, sliced thinly
- 2 to 3 ounces [enoki mushrooms](#) (about ½ package), trim off the woody base of the stalks
- 1 small carrot (about 2 ounces), cut it 2 inch long crosswise and slice thinly
- 1 spicy [green chili pepper](#) (optional), chopped if using
- 2 green onions, divide white and green. Cut white part into 2 inch long and chopped green part for garnish
- 1 small onion (about 2 to 3 ounces), sliced thinly



Directions

1. Combine the chicken broth and potato starch in a bowl and mix well. Set aside.
2. Heat a large skillet over high heat. Drizzle 1 teaspoon of the sesame oil into the skillet and add the beef, garlic, kosher salt, and ground black pepper. Stir with a wooden spoon for about 2 minutes until 80 percent of the beef is cooked.
3. Add mushrooms, onion, carrot, and green chili pepper (if using) and stir for about 2 minutes until the onion is semi-translucent.
4. Stir in the oyster sauce and the chicken broth/potato starch mixture. Stir everything until it's soft and smooth. Reduce the heat to low and let it simmer.



5. Put the warm rice on a large platter or divide your rice into 2 portions on 2 plates. Heat up the sauce over high heat until it's bubbling and then it over top of the rice.



6. Sprinkle with the chopped green onion, drizzle 1 teaspoon toasted sesame oil, and serve right away with [kimchi](#).

