

Slow Cooker Mongolian Beef (Serves 4-6)

Recipe from [Tip Hero](#)

Ingredients:

2 1/2 pound flank steak
1/4 cup cornstarch
2 Tbsp olive oil
1 Tbsp garlic, minced
1 Tbsp ginger, grated
1/4 tsp. chili flake
3/4 cup soy sauce
3/4 cup water
3/4 cup brown sugar, packed
1 cup carrot, grated
Green onions & sesame seeds for garnish

Directions:

1. Cut flank steak into thin strips, cutting across the grain. Put steak into a ziploc bag with the cornstarch and shake to coat.
2. Add the olive oil, garlic, ginger, chili flake, soy sauce, water and brown sugar to the slow cooker. Stir to combine, add the flank steak. Stir again until completely coated with sauce.
3. Cover with lid and cook on high for 2-3 hours, or low 4-5 hours, or until meat is cooked through and tender. About 30 minutes before done stir in the grated carrots. Serve over rice, garnished with green onions and sesame seeds.

www.melissalikestoeat.com