

Peppery Beef and Shishito Stir-Fry
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Total Time: 25 minutes
Prep Time: 10 minutes
Cook Time: 15 minutes
Yield: 4 servings

Ingredients

2 tablespoons plus 2 teaspoons cornstarch
¼ cup plus 4 teaspoons low-sodium soy sauce
1 tablespoon toasted sesame oil
1 pound sirloin or other steak, sliced into 1-inch-wide strips
2 tablespoons vegetable or other neutral oil, plus more as needed
12 to 14 shishito peppers (about 4 ounces), stems removed
1 tablespoon garlic paste or freshly grated garlic
1 tablespoon ginger paste or freshly grated ginger
2 teaspoons coarsely ground black pepper, plus more for serving if desired
Salt
2 tablespoons rice vinegar
White rice, for serving

Preparation

1. In a medium bowl, mix 2 tablespoons of the cornstarch, 4 teaspoons of the soy sauce and all the sesame oil until smooth. Add the steak strips and mix until thoroughly coated.
2. In a separate small bowl or measuring cup, stir the remaining 2 teaspoons cornstarch into ¼ cup cool water; set aside.
3. In a 10-inch wok or wide pot, heat the vegetable oil on high until hot, 30 seconds to 1 minute. Add the shishito peppers and cook, stirring, until they start to blister. Transfer peppers to a plate and set aside.
4. Working in batches and adding more oil if necessary between batches, add the steak strips to the wok in a single layer and cook, undisturbed, until the strips start to develop a char, about 1 minute per side. Transfer to the plate with the peppers.
5. Add the garlic and ginger to the wok and adjust heat to medium. Cook for 30 seconds, until the smell of raw garlic and ginger dissipates. Add the black pepper and season with about ½ teaspoon salt. Return the steak and peppers to the wok.
6. Stir in the vinegar and remaining ¼ cup soy sauce, then the cornstarch mixture, and continue to cook, stirring constantly, until the sauce looks shiny and sticks to the back of a spoon. Taste the dish and season with more salt and pepper, if you like. Serve with rice.