

Steak & Asparagus Stir-Fry with Black Bean–Garlic Sauce

Active Time 25 minutes

Total Time 25 minutes

Serves 4 (4 1/2 cups)

1/4 cup low-sodium beef broth
2 tablespoons black bean–garlic sauce or oyster sauce
2 tablespoons Shaoxing rice wine or dry sherry
4 teaspoons cornstarch, divided
1 pound skirt or flank steak, trimmed and thinly sliced across the grain
3 tablespoons peanut or canola oil, divided
1 pound asparagus, trimmed and cut into 2-inch pieces
1 large red bell pepper, thinly sliced
2 scallions, with whites and greens separated
2 cloves garlic, minced

Whisk broth, black bean (or oyster) sauce, Shaoxing (or sherry) and 2 teaspoons cornstarch in a small bowl. Toss steak with remaining 2 teaspoons cornstarch in a medium bowl.

Heat 2 tablespoons oil in a large flat-bottom wok or cast-iron skillet over medium-high. Add steak and cook, stirring once, until browned, 4 to 5 minutes. Transfer to a plate.

Reduce heat to medium. Add remaining 1 tablespoon oil, asparagus and bell pepper to the pan; cook, stirring frequently, until crisp-tender, 3 to 4 minutes. Stir in scallion whites and garlic; cook, stirring constantly, about 30 seconds. Return the steak to the pan along with the sauce. Cook, stirring occasionally, until the sauce thickens, about 1 minute. Garnish with scallion greens.