



**Recipe name:**

Beef in Black Bean Sauce

**Recipe description:**

Try our Beef Strips in Black Bean Sauce for a tasty dinner recipe & meal idea. Add the PEPPADEW® Sweet Piquanté Peppers chopped and red kidney beans.

**Prep time:**

45 mins

**Cook time:**

15 mins

**Serves:**

4

**Made with:**

PEPPADEW® Sweet Piquanté Peppers

**Course:**

Dinner

**Occasion:**

Dinner Party / Quick & Easy

**Ingredients:**

**FOR THE MARINADE:**

- 400g beef strips
- 1 tsp sugar
- 1 salt
- 2 Tbsp dark soya sauce
- 1 Tbsp rice wine
- 1 Tbsp oil

## FOR THE DISH:

- 1 cup julienne peppers, red, green and yellow
- 2 tsp black bean paste
- 1 Tbsp garlic, chopped
- 2 tsp ginger, chopped
- 1 beef stock cube
- 4 tsp water
- ¼ tsp sugar
- 4 Tbsp oil for frying
- 410 g red kidney beans
- 4 Tbsp PEPPADEW® Sweet Piquanté Peppers Mild Chopped
- 500g baby marrow noodles, cooked

## Method:

1. Combine all the ingredients for the marinade together, and marinate the beef for 30 minutes.
2. In a pan, heat the oil and add the beef, to brown.
3. Add the garlic, ginger and black bean paste.
4. Add the stock, julienne mixed peppers water and sugar, and mix well.
5. Add the PEPPADEW® Sweet Piquanté Peppers chopped and red kidney beans, remove from the heat and serve over baby marrow noodles.