



Crispy Potatoes Saucy Beef



Ingredients:

- 3 medium potatoes, peeled and sliced into thick rounds
- 1 TBLS olive oil
- ½ tsp salt
- ½ tsp black pepper
- ½ tsp garlic powder
- Vegetable oil, for frying
- 1 pound beef sirloin or flank steak, sliced into thin strips
- 1 TBLS soy sauce
- 1 tsp cornstarch
- ½ tsp black pepper
- 1 TBLS vegetable oil
- ½ red bell pepper, sliced
- ½ green bell pepper, sliced
- 1 small onion, chopped
- 2 cloves garlic, minced

Method:

1. Toss potato rounds with olive oil, salt, pepper, and garlic powder.
2. Fry potatoes in vegetable oil until golden and crispy, about 4-5 minutes per side.
3. Mix beef strips with soy sauce, cornstarch, and black pepper.
4. Sauté onion until translucent, add bell peppers and cook for 2 minutes.
5. Add garlic and cook for 30 seconds until fragrant.
6. Add marinated beef and cook for 2-3 minutes until just done.
7. Serve beef mixture over crispy potato rounds (or Baked Garlic Parmesan Potato Wedges)