

Slow Cooker Mongolian Beef

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Servings: 4-6

Ingredients

- 1 ½ pounds Flank Steak
- ¼ cups cornstarch
- 2 tablespoons Olive Oil
- ½ teaspoons mince Garlic, Cloves
- ¾ cups Soy Sauce
- ¾ cups Water
- ¾ cups Brown Sugar
- 1 cup grated Carrots
- green onions, for garnish

Steps

1. Cut flank steak into thin strips. In a ziplock bag add flank steak pieces and cornstarch. Shake to coat.
2. Add olive oil, minced garlic, soy sauce, water, brown sugar and carrots to slow cooker. Stir ingredients. Add coated flank steak and stir again until coated in the sauce.
3. Cook for high 2-3 hours or on low 4-5 hours until cooked throughout and tender. Can serve over rice and garnish with green onions.

