* 200 g Beef
* 1 clove Garlic
* 1 cm Ginger finely chopped
* 1/2  Onion sliced
* 40 ml Oyster Sauce
* 2 tbsp Soy Sauce
* 1 tbsp Rice Vinegar
* 1/2  Red Pepper
* 2  spring onions sliced
* 1 pack straight to wok noodles
* Brown the beef on both sides, you just to colour the beef. DO NOT let it cook through. Set aside.
* Fry the onion, garlic, ginger until the onion is soft.
* Add the rice vinegar, oyster sauce and soy sauce, cook until it thickens.
* Add the beef back to the pan along with the chopped spring onions and cook for a further 5 minutes stirring often.
* Add the peppers and noodles, cook for a further 2-3 minutes. Serve & enjoy!