**Spicy Beef Recipe**

**Ingredients**

560g Sirloin/rump steak

4 small tomatoes, peeled, de-seeded and sliced

4 Spring onions, thinly sliced

1-2 Garlic cloves, crushed

4 Celery sticks

2-3 tsp Mild chilli powder

2tbsp Paprika

1 Beef stock cube

300ml Water

2 tbsp Clear honey

2 tbsp Red wine vinegar

2 tbsp Sunflower oil

1 tbsp Worcestershire sauce

**Method**

* Cut the steak into 1cm strips. Add the paprika and chilli powder, evenly coating the beef. Leave to marinate for one hour.
* Cut the celery into 5cm lengths and then into strips about 5mm thick.
* Make up the stock by adding the stock cube to the water and adding the Worcestershire sauce, honey and red wine vinegar.
* Heat the oil and fry the spring onions, celery and garlic for a minute before adding the steak. Continue to fry on a high heat for 3-4 minutes.
* Add the sauce and cook until the meat is well coated and sizzling hot.
* Add the tomatoes and heat through. Serve immediately.

*Serve with…* rice or noodles.

