



Beef and Broccoli for Home Chefs



Ingredients

Serves 4

- 12 oz. Sirloin Steak, sliced ¼”x1”x2”
- 2 tsp. Cornstarch
- ½ C. **Classic Wok Sauce*** (Starport 225)
- ¾ lb. Broccoli, floret’s
- 2 cloves Garlic, minced
- 2 Tbsp. Vegetable oil

* Other delicious sauces for this recipe:

Garlic Sesame Starport 209

XOX Teriyaki Starport 217

Brown Stir Fry Sauce Starport 214 Gluten free



Instructions

1. Marinate sliced beef with 2 tsp. cornstarch and 1 Tbsp. each of oil and water about 15 minutes or more.
2. Boil water in a 4 quart pot; blanch half of the broccoli, bring water back to a boil for 30 seconds. Remove broccoli with a slotted spoon, put into a colander, drain and set aside.
3. When the water returns to a boil, blanch the remaining broccoli for 30 seconds, remove, drain and set aside.
4. Heat wok or deep pan on high heat. When hot, add oil, then beef. Spread out beef evenly, without stirring, sear for 2 minutes.
5. Add garlic, turn beef and sear for another 2 minutes.
6. Add **Classic Wok Sauce** and broccoli and sauté until steaming hot. Remove and serve.