



Beef and Broccoli with Brown Stir Fry Sauce



Ingredients

Serves 4

- 12 oz. Sirloin Steak, sliced ¼"x1"x2"
- 2 tsp. Cornstarch
- ½ C. **Brown Stir Fry Sauce*** (Starport 214)
- ¾ lb. Broccoli, floret's
- 2 cloves Garlic, minced
- 2 Tbsp. Vegetable oil

* Other delicious sauces for this recipe:

Garlic Sesame Starport 444

XOX Teriyaki Starport 417

Classic Wok Sauce Starport 450



Instructions

1. Marinate sliced beef with 2 tsp. cornstarch and 1 Tbsp. oil 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 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 **Brown Stir fry Sauce** and broccoli and sauté until steaming hot. Remove and serve.