

Easy Beef and Broccoli

1 lb Stack Beef chipped into bite size pieces

4 tblspn Corn Starch

1½ cups Soy Sause

3 pods Garlic – chopped

1 inch fresh Ginger – peeled & chopped

1tThinly sliced small Onion

1 tblsp Brown Sugar

1 bag Frozen Broccoli Flowers

Mix 2 tblspn Corn Starch & Water, add Beef – stir, set aside
Mix 1 cup Soy Sause, 2 tblsp Corn Starch, fresh Ginger, Garlic, and Brown Sugar – set aside
Blanch Broccoli in boiling water – set aside
Heat Olive Oil in pan
Brown Beef in Oil
When browned put Beef in bowl DO NOT drain juice
Add more oil to pan
Mix Broccoli and Onions in pan, stir till onion are clear
Add back Beef stir
Add Sause from above
Cook until Sause thickens

Serve over Rice

Bon Appétit!