

Beef and Broccoli

Ingredients:

- ✓ 2/3 cup soy sauce, divided
- ✓ 3 tbsp brown sugar
- ✓ 1 tbsp lime juice (½ lime)
- ✓ 2 tbsp cornstarch, divided
- ✓ 1 lb steak, thinly sliced
- ✓ 2 tbsp minced garlic
- ✓ 1/3 cup low sodium beef broth
- ✓ 2 tsp sriracha
- ✓ 1 large head of broccoli



Total Time: 40 minutes Servings: 4

Directions:

1. In a medium bowl, whisk together 1/3 cup soy sauce, lime juice, 1 tbsp brown sugar, and 1 tbsp cornstarch until combined. Season steak with salt and pepper and then toss in the marinade. Let marinate for about 20 minutes.
2. In a large pan over medium heat, heat 1 tbsp oil. Add steak in a single layer, working in batches if needed. Cook each side of the steak until browned and remove. About 1-2 minutes per side. Remove steak once it is cooked and set aside.
3. Stir garlic into pan with residual juices and cook until fragrant, about 1 minute. Add 1 tbsp cornstarch. Cook for another minute. Stir in beef broth, remaining 2 tbsp brown sugar, 1/3 cup soy sauce, and sriracha. Bring mixture to a simmer. Add broccoli and cook until softened, about 5-7 minutes. Return steak to pan and cook 1 more minute.
4. Serve over rice.

