



BEEF & CRISPY BROCCOLI STIR FRY



Pan-seared steak with **Tempura Battered Broccoli** in a spicy sauce made with rice vinegar, oyster sauce, garlic and ginger, served over steamed rice and garnished with scallions and toasted sesame seeds. Yield: 2 Servings

Ingredients:

8 Each	Tempura Battered Broccoli [#0281720], Prepared According to Package Directions	¼ Cup	Oyster Sauce
4 Tbsp.	Sesame Oil	1 Tbsp.	Red Pepper Flakes
½ lb.	Steak, Cut into Strips	1 Tbsp.	Rice Vinegar
To Taste	Salt & Black Pepper	1 Tbsp.	Cornstarch
1 tsp.	Garlic, Minced	2 Cups	Rice, Steamed
2 tsp.	Ginger, Minced	Garnish	Sesame Seeds, Toasted
¼ Cup	Beef Broth	Garnish	Scallions, Sliced

Directions:

1. Heat 2 Tbsp. of the sesame oil in a large sauté pan on medium-high heat.
2. Spread out the steak in the pan and season with salt and black pepper.
3. Let the steak cook for about a minute until it is golden brown, then flip them.
4. Cook the steak for another minute, then remove from pan.
5. Heat 2 Tbsp. of the sesame oil in a large sauté pan on medium heat and add in the garlic and ginger and cook for a minute.
6. Stir in the beef broth, oyster sauce and red pepper flakes until it has combined.
7. Meanwhile, whisk together the rice vinegar and cornstarch in a small mixing bowl.
8. Once the sauce mixture has been brought to a simmer, cook for another minute, then whisk in the corn starch mixture.
9. Bring to a simmer again, then add in the steak and **Tempura Battered Broccoli** and make sure that it is evenly coated in sauce.
10. Serve over steamed rice and garnish with toasted sesame seeds and sliced scallions.

