

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!