



MONGOLIAN BEEF & BROCCOLI



Steamed white rice topped with stir fried Mongolian beef, white onion and **Tempura Battered Broccoli**, garnished with sliced scallions. Yield: 2 Servings

Ingredients:

12 Each	Battered Broccoli with Cheese Flavoring [#0281720], Prepared According to Pkg. Directions	1 Cup	White Onion, Sliced
2 Cups	Steak, Thinly Sliced	½ Cup	Soy Sauce
¼ Cup	Cornstarch	½ Cup	Water
¼ Cup	Oil	1 tsp.	Red Pepper Flakes
2 Tbsp.	Sesame Oil	⅔ Cup	Brown Sugar
1 Tbsp.	Ginger, Minced	To Serve	White Rice, Prepared
1 Tbsp.	Garlic, Minced	Garnish	Scallions, Sliced
		Garnish	Sesame Seeds

Directions:

1. Toss sliced steak and cornstarch together until evenly coated.
2. In a large skillet heat the oil on medium heat.
3. Sauté steak in oil until brown and remove from the pan when done.
4. Remove excess oil from the pan then add sesame oil to the pan and heat on medium heat.
5. Add ginger, garlic and onion to the pan and heat until garlic begins to brown.
6. Add soy sauce, water, red pepper flakes and brown sugar to the pan and bring to a simmer for 5 minutes.
7. Add steak back into the pan and simmer until the sauce thickens.
8. Quickly toss the **Tempura Battered Broccoli** in the pan until lightly coated.
9. Serve over white rice and garnish with scallions and sesame seeds.