

Beef and Broccoli Stir Fry

- Prep time: **20 minutes**
- Cook time: **60 minutes**
- Yield: **Serves 4**

INGREDIENTS

FOR THE MARINADE

1/3 c. low-sodium soy sauce

Juice of 1/2 lime

Zest of 1/2 lime

2 tsp. toasted sesame oil

2 tbsp. packed brown sugar

1 tbsp. freshly grated ginger

2 cloves garlic, grated

1 green onion, sliced

1/4 tsp. freshly ground black pepper

1 lb. sirloin steak, sliced very thinly against the grain

FOR THE STIR FRY

Marinated sirloin, drained

3 tbsp. cornstarch

3 tbsp. peanut oil, divided

1 dried red chili, thinly sliced

2 tbsp. sesame seeds, divided

2 cloves garlic, minced



1 green onion, thinly sliced, plus more for garnish

Pinch kosher salt

1 large head broccoli, cut into florets

1 c. low-sodium chicken broth

2 tbsp. hoisin sauce

1/3 c. reserved marinade

DIRECTIONS

1. In a medium bowl, whisk together marinade ingredients except for steak until fully combined. Reserve 1/3 cup marinade and set aside. Add steak to medium bowl and toss until evenly coated. Let marinate for 20 to 30 minutes.
2. In a large bowl, toss together cornstarch and drained marinated beef. In a large skillet over medium-high heat, heat 2 tablespoons oil. Add steak in a single layer, working in batches if needed, and cook until seared, 1 to 2 minute per side. Remove steak and set aside.
3. Return skillet to medium heat. Heat remaining 1 tablespoon oil, then add chili, 1 tablespoon sesame seeds, garlic, green onion, and a pinch salt. Stir and cook until fragrant, 2 minutes. Add in broccoli and cook, stirring occasionally, until bright green, about 4 minutes. Add in broth and let cook, stirring occasionally, until broccoli is tender, 3 to 4 minutes more.
4. Add hoisin and 1/3 cup reserved marinade and stir to evenly distribute. Bring to a simmer. Add back cooked steak and toss until evenly coated. Let cook, stirring, until sauce thickens.
5. Garnish with more sesame seeds and green onions before serving.

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