



Beef and Broccoli with XOX Sweet Teriyaki Sauce



Ingredients

Serves 4

- 12 oz. Sirloin Steak, sliced ¼"x1"x2"
- ½ C. **XOX Sweet Teriyaki Sauce** (Starport 217)
- ¾ lb. Broccoli, floret's
- 2 cloves Garlic, minced
- 2 Tbsp. Vegetable oil

Other delicious sauces for this recipe:

Garlic Sesame Starport 209

Classic Wok Sauce Starport 250

Brown Stir Fry Sauce Starport 214



Instructions

1. Boil water in a 4 quart pot; blanch half of the broccoli, bring water back to a boil for 30 seconds. Remove broccoli with a slotted spoon, put into a colander, drain and set aside.
2. When the water returns to a boil, blanch the remaining broccoli for 30 seconds, remove, drain and set aside.
3. Heat wok on high heat. When hot, add oil, then beef. Spread out beef evenly, without stirring, sear for 2 minutes.
4. Add garlic, turn beef and sear for another 2 minutes.
5. Add **XOX Sweet Teriyaki Sauce** and broccoli and sauté until steaming hot. Remove and serve.