

## **Beef with Broccoli**

**Katie Chin**

### **Ingredients:**

8 oz (250 g) beef tenderloin or top sirloin sliced diagonally across the grain in ¼ in (6mm) slices

4 teaspoons oil

½ teaspoon + 1 tablespoon all-purpose cornstarch, divided

¾ teaspoon salt, divided

½ teaspoon sugar

½ teaspoon soy sauce

Dash of white pepper

4 tablespoons Chicken Stock, divided

1 tablespoon oyster sauce

8 oz (250 g) broccoli florets

1 teaspoon peeled and minced fresh ginger

1 garlic clove, minced

### **Directions:**

1. Toss the beef with 1 teaspoon oil, ½ teaspoon all-purpose cornstarch, ½ teaspoon salt, sugar, soy sauce and white pepper in a bowl. Cover and refrigerate for 20 minutes.
2. Cook broccoli in boiling water until tender, about 1 minute. Using a slotted spoon, transfer the snow peas to an ice bath until cool. Drain and set aside.
3. In a small bowl, combine 2 tablespoons chicken stock, oyster sauce and 1 tablespoon all-purpose cornstarch. Set aside.
4. Heat the remaining 3 teaspoons of oil in a wok or skillet over medium-high heat. Add the beef, ginger and garlic and stir-fry until fragrant, about 1 minute. Add the broccoli and the remaining ¼ teaspoon salt and stir-fry for 1 minute. Add the remaining 2 tablespoons chicken stock and cook until the stock comes to a boil. Add the all-purpose cornstarch mixture and cook until thickened, about 15 seconds and all the ingredients are nicely coated. Dish out and serve immediately with hot steaming rice.