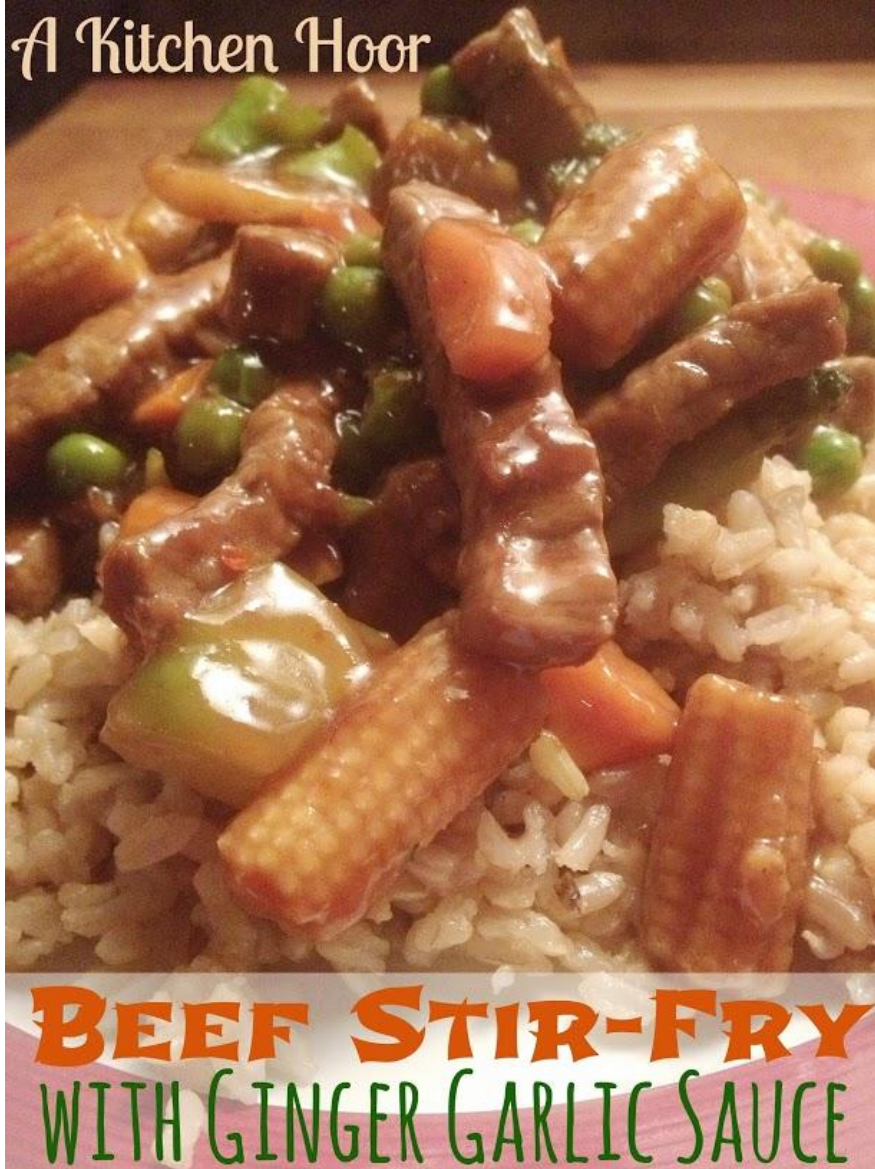


Beef Stir-Fry with Ginger Garlic Sauce

Recipe by A Kitchen Hoor



Ingredients

- 1 pound round steak, thinly sliced
- 2 tablespoons low sodium soy sauce
- 1 tablespoon cornstarch
- 1 tablespoon canola oil
- 12 ounces frozen stir-fry vegetables, thawed
- 14 ounces baby corn, drained
- 1 cup beef broth
- 2 tablespoons garlic, minced
- 2 tablespoons fresh ginger, minced
- 2 tablespoons low sodium soy sauce
- 1/2 teaspoon sesame oil
- 1 tablespoon hoisin sauce
- 1 teaspoon fish sauce
- 1/4 teaspoon red chili flakes
- 2 tablespoons cornstarch

Cooking Directions

1. Combine beef, 2 tablespoons soy sauce and 1 tablespoon cornstarch in medium mixing bowl. Marinate 20 minutes.
2. Heat a large skillet coated with cooking spray over high heat. Add beef and cook until brown, about 2 minutes.
3. Add the thawed vegetables and baby corn. Cook until heated through.
4. Combine the broth, garlic, ginger, 2 tablespoons soy sauce, hoisin sauce, fish sauce, chili flakes, and cornstarch in a small mixing bowl. Add to pan and stir until combined. Bring to a boil and simmer until thickened; about 5 minutes.
5. Serve over hot, cooked rice.