

## Easy Beef and Broccoli

### Ingredients:

2/3 c. reduced sodium soy sauce  
1 tsp. ground ginger  
1 c. chicken stock  
1/4 tsp. red pepper flakes  
1/4 c. honey  
1/4 c. water  
2 Tbsp. rice wine vinegar  
1 Tbsp. olive oil  
2 Tbsp. brown sugar, packed  
1 lb. flank steak, sliced across the grain  
3 cloves garlic, minced  
1 head of broccoli, cut into florets  
1 Tbsp. sesame oil  
1 Tbsp. cornstarch  
1 teaspoon Sriracha hot sauce, or more to taste

### Directions:

1. In a medium bowl, whisk together soy sauce, chicken stock, honey, vinegar, brown sugar, garlic, sesame oil, cornstarch, Sriracha, ginger, red pepper flakes and 1/4 cup water; set aside.
2. Heat olive oil in a large skillet over medium high heat. Add steak and cook, flipping once, until browned, about 3-4 minutes.
3. Stir in broccoli and soy sauce mixture until tender and slightly thickened, about 3-4 minutes. Serve immediately.