

## Beef & Broccoli Stir-fry

Stir fries are packed with veg and a good amount of protein - this one comes together very quickly - great way to use up veg on special at your local produce stand and feed a crowd quickly! The Roasted Onion Infused Olive Oil rounds out the bright, sweet red onion, and the sherry vinegar comes through nicely in this dish, and it adds a delicious bright acidity. If broccoli isn't readily available zucchini, bell peppers, or a mix of vegetables is equally delicious.

Serves 4

1 lb. Flank Steak  
½ tsp sea salt  
½ tsp fresh ground black pepper  
3 Tbsp Pedro Ximenez Sherry Vinegar  
¼ cup Roasted Onion Infused Olive Oil  
¼ cup soy sauce  
¼ cup hoisin sauce  
1 Tbsp brown sugar  
1 Tbsp cornstarch  
2 tsp freshly grated ginger  
2 small heads of broccoli or 1 large, cut into florets.  
1 red onion, cut into thin strips  
3 scallions sliced

Thinly slice the flank steak against the grain and place it in a shallow dish. Season with the salt and cracked black pepper.

In a measuring cup, whisk the vinegar, olive oil, soy sauce, hoisin sauce, brown sugar, and ginger. Pour ¼ cup of the sauce over the steak and let it marinate for 30 minutes.

Place a large frying pan over medium-high heat and bring ½ cup of water to a boil. Add the broccoli and blanch for 1 minute, mixing with a wooden spoon to ensure all the broccoli is steaming or until the water has evaporated. Transfer the broccoli to a serving bowl.

Whisk the cornstarch into the remaining sauce until it's fully combined and lump-free. Pour into the saucepan and bring to a boil for 30 seconds. Add the steak and marinade, and sauté for 1 to 2 minutes, until the sauce fully coats the meat. Add the broccoli and red onion to the pan and toss to coat in the sauce, and cook for 30 seconds, then remove from the heat.

Transfer to a serving bowl and garnish with sliced scallions. Serve Immediately.