**Broccoli Beef**

RECIPE

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**INGREDIENTS**

* 2 ½ cups oyster sauce
* 1 ¼ cup cornstarch
* ¼ cup low sodium soy sauce
* ¼ cup granulated sugar
* 5 pounds thinly sliced beef
* ¾ cup canola oil
* 8 cloves garlic, minced
* 2 tablespoons ginger
* 5 pounds broccoli
* Optional Ingredients:

sliced onions, brown sugar, beef broth, sesame oil, honey, rice wine vinegar, red pepper flakes, green onions

**DIRECTIONS**

1. Preheat oven to 350 degrees. Spray a 2” pan with non-stick spray.
2. Add everything except broccoli to a large bowl and mix.
3. Place mixture in prepared pan and cover with foil.
4. Bake 30 minutes until beef is tender.
5. Steam broccoli and stir into booked beef mixture.

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| **Prep Time:** 20 minutes | **Cook Time:** 30 minutes | **Total Time:** 50 minutes | **Yield:** 20 servings |