Beef and Broccoli Stir Fry

Makes 4 Servings

Ingredients:

1 pound boneless beef top round steak, cut into 3 inch strips

- 1 garlic clove, minced
- 1 1/2 Tablespoons ginger
- 2 Tablespoons low sodium soy sauce
- 1 bunch broccoli
- 2 Tablespoons olive oil
- 1/2 Cup water
- 1 1/2 Cup low sodium beef broth
- 1 1/2 Tablespoons corn starch

Directions:

- 1. Combine beef, garlic, ginger, and soy sauce in a bowl and let stand
- 2. Wash broccoli thoroughly and cut into florets
- 3. Heat oil in large nonstick skillet or wok over medium-high heat; add broccoli florets and then stir-fry for 2 minutes
- 4. Add 1/2 cup water and stir until water evaporates
- 5. Add beef mixture and stir fry for 3 minutes
- 6. Stir together broth and corn starch, add to meet and stir-fry until sauce is thickened, about 2-4 minutes longer.

Nutrition Serving Size (390g) Servings Per Contain		cts
Amount Per Serving		
Calories 280 Calo	ories from	Fat 100
Estate united	% D	aily Value
Total Fat 11g		179
Saturated Fat 2.5g		139
Trans Fat 0g		
Cholesterol 70mg		239
Sodium 570mg		249
Total Carbohydrate	15g	59
Dietary Fiber 4g	120	169
Sugars 3g		
Protein 33g		
Vitamin A 20% •	Vitamin (230%
Calcium 10% ·	Iron 25%	
*Percent Daily Values are b diet. Your daily values may depending on your calorie n Calories	be higher or	
Total Fat Less than Saturated Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Diotary Fiber	20g 300mg	80g 25g 300mg 2,400mg 375g 30g

Family Conversation Starter:

What is your favorite family tradition?



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