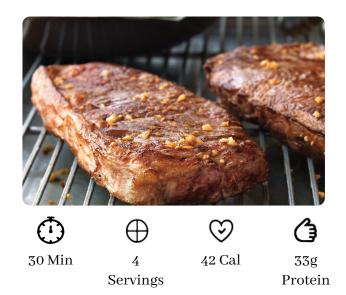


## Beef Steaks With Sweet-Soy Drizzle

Beef and broccoli come together in a distinctively Asian way.

## **INGREDIENTS**

- 2 beef Strip Steaks Boneless, cut 1 inch thick (about 8 ounces each)
- 1 tablespoon minced fresh ginger
- 3 tablespoons brown sugar
- 2 tablespoons rice vinegar
- 2 tablespoons reduced-sodium soy sauce
- 1 package (14 to 16 ounces) frozen broccoli florets (4 to 5 cups)



## **COOKING**

- 1. Rub beef steaks evenly with ginger. Place steaks on rack in broiler pan so surface of beef is 3 to 4 inches from heat. Broil 13 to 17 minutes for medium rare  $(145^{\circ}F)$  to medium  $(160^{\circ}F)$  doneness, turning once.
- 2. Meanwhile, combine brown sugar, soy sauce and vinegar in small bowl, stirring until sugar dissolves. Reserve 2 tablespoons mixture for serving. Prepare broccoli according to package directions; drain. Toss with remaining soy mixture. Keep warm.
- 3. Carve steaks into slices. Drizzle reserved 2 tablespoons soy mixture over beef. Serve with broccoli.

## **NUTRITION**

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL
4		7g	84mg		18g	33g	1	0

<sup>\*</sup>The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

 $Courtesy\ of\ BeefIts Whats For Dinner.com$