Beef Teriyaki

Jacob · 28/09/2024



Prep Time

25 mins

Dificult

Medium

Servings

6

Description

Beef teriyaki with broccoli is easy to make with this simple recipe Serve over rice for a hearty tasty meal

Ingredients

— - 1 ? cups water - 1 ½ cups uncooked glutinous white rice - 1 (14 ounce) can beef broth - 2 tablespoons cornstarch - 2 tablespoons soy sauce - 1 tablespoon packed brown sugar - ¼ teaspoon garlic powder - 1 pound boneless beef sirloin steak

— cut into thin strips - 4 cups fresh broccoli florets

Instructions

1. Bring water and rice to a boil in a saucepan over medium-high heat. Reduce the heat to medium-low
2. cover
3. and simmer until rice is tender and liquid has been absorbed
4. about 20 minutes. When the rice is almost finished
5. whisk broth
6. cornstarch
7. soy sauce
8. brown sugar
9. and garlic powder together in a bowl until thoroughly combined. Heat a large skillet or wok over medium-high heat. Add beef and cook until browned and juices have evaporated
10. 3 to 4 minutes. Stir in broccoli and cornstarch mixture; bring to a boil
11. then cook until mixture thickens. Serve over hot rice.