

FRESHER than FRESH

DEC 24: 8AM - 5PM, DEC 25: CLOSED, DEC 26: CLOSED



WHAT'S FOR DINNER?





Enjoy the 5

Beef and Broccoli

Ingredients

1 lb steak, very thinly sliced into bite-sized strips

2 tbsp olive oil (or vegetable oil), divided

1 lb broccoli, cut into 6 cups of florets

Sauce Ingredient

2 tsp sesame seeds (optional garnish)

1 tsp fresh ginger, grated (loosely packed)
2 tsp garlic, grated (from 3 cloves)

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6 then low sodium sov sauce

3 tbsp packed light brown sugar

3 tbsp packed light brown s 1½ tbsp corn starch

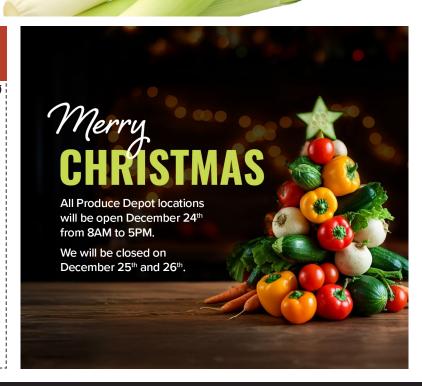
1/4 tsp black pepper

Instructions

Combine all stir fry sauce ingredients in a bowl. Stir well to dissolve the sugar, and set aside. Place a large skillet over medium heat and add 1 tbsp of oil. Add broccoli florets and sauté for 4–5 minutes, partially covered, stirring or tossing several times until broccoli is bright green and crisp-tender. When done, remove from pan.

Tip: If you prefer softer broccoli, add 2 tbsp of water before covering with the lid and it will steam cook the broccoli.

Increase to high heat and add 1 tbsp of oil. Add beef in a single layer and saute for 2 minutes each side or just until cooked through. Add the sauce, reduce heat to medium/low and simmer for 3–4 minutes. It will thicken. Add broccoli and sir to combine. Sitr in 1–2 tbsp of water to thin the sauce if desired. Serve over white rice.







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BUTCHER



SEAFOOD



DELI







GROCERY





Super Moist Bread

White or Whole Wheat



