

# DO HOLIDAYS WELL!

RECIPES TO BRING YOUR FAMILY CLOSER

## Slow Cooker Asian Broccoli Beef

- 1 ½ pounds sirloin steak, thinly sliced
- 1 cup low-sodium beef broth
- ½ cup low-sodium soy sauce
- ½ cup brown sugar
- 3 tablespoons sesame oil
- 1 tablespoon sriracha
- 1 tablespoon garlic powdered
- 3 green onions, thinly sliced, plus more for garnish
- 2 tablespoons cornstarch
- 2 cups broccoli florets
- Sesame seeds
- Cooked jasmine rice



In a large slow cooker combine the first 8 ingredients, cover, cook on low until meat is tender (about 4 hours). When meat is tender, spoon several spoons of broth from the slow cooker to a bowl. Wisk in cornstarch, pour into cooker, toss with meat, add broccoli and cook, covered 20 minutes more. Garnish with sesame seeds and green onions and serve over rice.

Revised from [Cooking Professionally.com](https://www.cookingprofessionally.com)