

The Best Easy Beef and Broccoli Stir-Fry

Servings: 4

Ingredients:

- 3 tablespoons [cornstarch](#), divided
- 1/2 cup [water](#), plus
- 2 tablespoons [water](#), divided
- 1/2 teaspoon [garlic powder](#)
- 1 lb [boneless round steak](#) or 1 lb charcoal chuck steak, cut into thin 3-inch strips
- 2 tablespoons vegetable oil, divided
- 4 cups [broccoli florets](#)
- 1 small [onion](#), cut into wedges
- 1/3 cup [reduced sodium soy sauce](#)
- 2 tablespoons [brown sugar](#)
- 1 teaspoon [ground ginger](#)
- hot [cooked rice](#)

Directions:

In a bowl, combine 2 tablespoons cornstarch, 2 tablespoons water and garlic powder until smooth.

Add beef and toss.

In a large skillet or wok over medium high heat, stir-fry beef in 1 tablespoon oil until beef reaches desired doneness; remove and keep warm.

Stir-fry broccoli and onion in remaining oil for 4-5 minutes.

Return beef to pan.

Combine soy sauce, brown sugar, ginger and remaining cornstarch and water until smooth; add to the pan.

Cook and stir for 2 minutes.

Serve over rice.