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| Slow Cooker Beef & BroccoliC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe can make use of Riverside’s farm-fresh broccoli.**Ingredients*** 1 1/2 lb. sirloin steak, thinly sliced
* 1 c. low-sodium beef broth
* 1/2 c. low-sodium soy sauce
* 1/2 c. brown sugar
* 3 tbsp. sesame oil
* 1 tbsp. sriracha
* 3 cloves garlic, minced
* 3 green onions, thinly sliced, plus more for garnish
* 2 tbsp. cornstarch
* 2 c. **broccoli** florets
* Sesame seeds, for garnish
* Cooked jasmine rice, for serving

**Directions*** In a large slow-cooker, add steak. Add beef broth, soy sauce, brown sugar, sesame oil, Sriracha, garlic, and green onions.
* Cover and cook on low until beef is tender and cooked through, 3 1/2 to 4 hours.
* When the steak is tender, spoon a few tablespoons of the slow-cooker broth into a bowl and whisk with cornstarch. Pour into slow cooker and toss with the beef until combined. Add broccoli and cook, covered, 20 minutes more.
* Garnish with sesame things and green onions and serve over rice.

Source: [delish.com](https://www.delish.com/cooking/recipe-ideas/recipes/a51806/slow-cooker-beef-broccoli-recipe/) |

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