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| |  | | --- | | Slow Cooker Beef & Broccoli  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  This 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/) | |