## Upgrade to Sirloin Steak

Teriyaki Beef & Broccoli Stir-Fry

This version of the recipe is customized with sirloin steak.
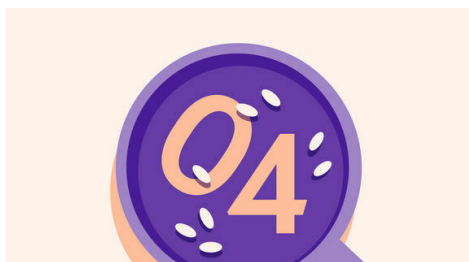
🕐 20-30min    🍴 2 Servings

### 1. Prep veggies & sauce

Bring a large pot of **salted water** to a boil.

Halve **onion**, then cut into 1-inch pieces. Cut **broccoli** into ½-inch florets, if necessary. Finely chop **1 teaspoon garlic**.
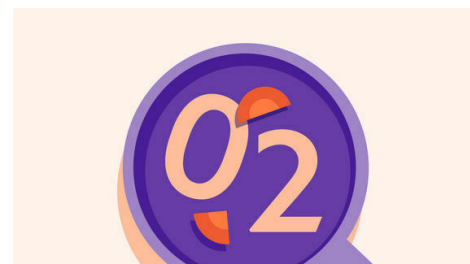
In a small bowl, stir to combine **teriyaki sauce** and **1½ teaspoons sugar**.
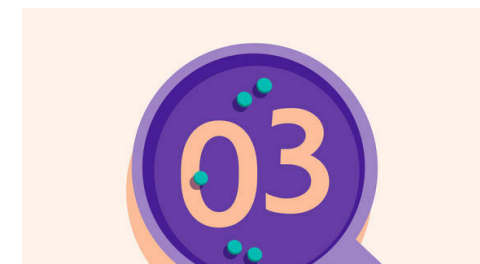
### 2. Cook broccoli & noodles

Add **noodles** to pot with **boiling water** and cook, stirring occasionally to prevent sticking, about 4 minutes. Stir in **broccoli** and cook until broccoli and noodles are tender, 2–3 minutes. Reserve **¼ cup cooking water**; drain, rinse under cold water, then drain again. Toss with **1 teaspoon oil**.

Pat **steaks** dry, then thinly slice.

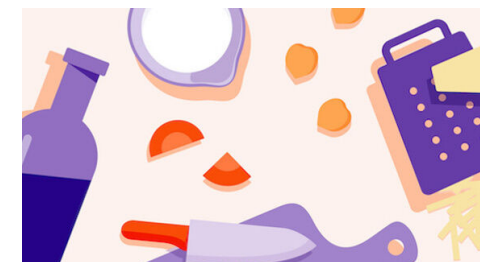### 3. Start stir-fry

Heat **1 tablespoon oil** in a large nonstick skillet over high. Add **steak** and **chopped garlic**; season with **salt** and **pepper**. Cook, stirring occasionally, until well browned and medium-rare, 3–4 minutes. Transfer to a plate.

Return skillet to high heat. Add **onions** and **1 tablespoon oil**; cook until browned and crisp-tender, 2–3 minutes.

### 4. Finish & serve

Add **broccoli** and **noodles** to skillet with **onions**; cook until just combined and heated through, 1–2 minutes. Add **steak**, **teriyaki mixture**, and **reserved cooking water**. Cook, tossing, until **noodles** are evenly coated in **sauce**, about 1 minute.

Serve **steak and broccoli stir-fry**. Enjoy!

### 5. ...

What were you expecting, more steps?

### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!