



## *Orange and Beef Broccoli Stir Fry*

*Serves 2*

### *ingredients*

- 1 Pound skirt or flank steak, sliced thin across the grain
- 1 Cup [Kroger](#) orange marmalade
- 1/4 Cup hoisin sauce
- 3 Tablespoons Kroger soy sauce
- 2 Tablespoons Gourmet Garden garlic
- 2 Cups water
- 12oz. Fresh broccoli florets
- Prepare rice or noodles (optional)

### *Directions*

1. Add the first 6 ingredients into a large bowl and toss well.
2. Add the water to a medium sauce pan and bring to a boil. Add the broccoli and steam for 4-5 minutes. Do not over cook. Drain the broccoli and set aside.
3. Heat a large skillet (or wok) over high heat for one minute. Add the meat mixture and stir-fry for 4-6 minutes. Add the cooked broccoli and toss. Serve immediately over rice or noodles (optional).