



FINCH + FENNEL

## Char Sui Beef & Broccoli

COOK TIME: 20-30 Minutes

YIELDS: 5-4 Servings

### INGREDIENTS:

1 lb Flank Steak, sliced thin  
5 Tbsp Sesame Oil, divided  
2 Tbsp Honey  
1 Tbsp Chili Flakes or Sriracha  
1 head of Broccoli  
Salt & Pepper  
4 cloves of Garlic  
1 bottle F+F Char Sui Sauce

### HERBS FOR TOPPING:

1-3 Tbsp Cilantro  
2 Tbsp Green Onions

### ADDITIONAL ITEMS:

White Rice  
Butter



### INSTRUCTIONS:

1. Slice the flank steak thinly against the grain & place it in a ziplock bag with 1 cup F+F Char Sui Sauce, 1 tablespoon sesame oil, 2 tablespoons honey & 1 tablespoon chili flakes or sriracha, depending on your desired spice level. Let this marinate for at least 4 hours.
2. Preheat the oven to 375°F.
3. Chop the broccoli into individual florets, toss them in 4 tablespoons sesame oil, salt & pepper, & place them on a sheet tray. Roast them in the oven at 375°F for about 10 minutes.
4. Cook the marinated beef in batches in a sauté pan over high heat, being careful not to overcrowd the pan, until seared on each side & cooked to your desired doneness.
5. Remove the broccoli from the oven & toss it with the cooked steak.
6. Serve over white rice with additional F+F Char Sui Sauce on the side & top with fresh herbs.

*Enjoy!*

