**Sesame Beef Stir Fry #1 (Warning: a lot of work!)**

**Ingredients**

Produce:

* 2 tsp + ½ Tbsp minced garlic
* 1 tsp + 1 Tbsp grated fresh ginger
* 1 lb flank steak, thinly sliced
* 1 cup snow peas, sliced in half across
* ½ cup sliced carrots
* 8 green onions, sliced

Bottled:

* 2 Tbsp **vegetable oil**
* 2 tsp + 1 Tbsp **sesame oil**
* 2 Tbsp + 2 Tbsp **soy sauce**
* 1 Tbsp + 1 Tbsp **rice vinegar**
* ¼ cup **beef broth**

Spices:

* ½ tsp red pepper flakes
* 1 Tbsp sesame seeds
* ½ tsp Chinese 5 spice
* ¼ tsp black pepper

Packaged:

* 1-2 Tbsp **honey or light brown sugar**
* 1 tsp **cornstarch**

Marinade:

* 2 tsp minced garlic
* 1 Tbsp grated fresh ginger
* 2 Tbsp soy sauce
* 1 Tbsp rice vinegar
* 1 Tbsp sesame oil
* 1 Tbsp sesame seeds
* 1/2 tsp Chinese 5 spice
* 1/4 tsp black pepper

Dish:

* 1 lb flank steak, thinly sliced
* 1 cup snow peas, sliced in half across
* 1/2 cup sliced carrots
* 8 green onions, sliced
* 1/4 cup beef broth
* 2 Tbsp soy sauce
* 1-2 Tbsp honey or light brown sugar
* 1 Tbsp rice vinegar
* 1/2 Tbsp minced garlic
* 2 tsp sesame oil
* 1 tsp grated fresh ginger
* 1 tsp cornstarch
* 1/2 tsp red pepper flakes
* 2 Tbsp vegetable oil

**Instructions:**

1. Combine marinade ingredients in bowl and add flank steak. Set aside 15 minutes.
2. Heat 1 Tbsp vegetable oil in large skillet over MED HIGH heat.
3. Remove excess marinade from steak and cook in a single layer, for 2-3 minutes, stirring to cook both sides. Remove steak to plate.
**Tip:** Depending on the size of your pan, you may need to do this in batches.
4. Heat remaining 1 Tbsp vegetable oil, then add peas, carrots and green onion and cook stirring often, 2-3 minutes.
5. Whisk together broth, soy sauce, honey/brown sugar, rice vinegar, garlic, sesame oil, fresh ginger, cornstarch, and red pepper flakes. Add steak and sauce to skillet, stirring to combine. Sauce will thicken.
6. Optional: Stir in cooked ramen noodles if using, and serve!