

Crispy Honey Beef with Snow Peas, c/o

Cooking for Keeps

Ingredients:

- 1 lb. beef sirloin
- 1/4 cup soy sauce
- 2 tbsp. agave (or honey)
- 1/2 tsp. sriracha
- 1 tsp. rice vinegar
- 1/4 cup water or chicken stock
- 1/2 cup + 2 tsp. cornstarch, divided
- Canola oil for cooking
- 2 tsp. sesame oil
- 8 oz. snow peas
- 1 large green onion, sliced
- 3 garlic cloves, minced

Instructions:

- 1 Place the steak in the freezer until firm, about 5-7 minutes. Pull out and cut into thin slices.
- 2 While the steak freezes, whisk soy sauce, agave (or honey), 2 teaspoons cornstarch, sriracha, rice vinegar, and water together in a small bowl. Set aside.
- 3 Line a baking sheet with a cookie cooling rack.
- 4 Season the beef with salt and pepper. Add half of the beef and 1/4 cup of the cornstarch to a large ziplock bag. Shake until evenly coated. Store coated beef on the cooling rack. Repeat with another 1/4 cup of cornstarch and remaining beef.
- 5 Heat a large skillet over a medium-high heat. Add enough canola oil to coat the bottom of the pan, it should come up about 1/8-inch. Once the oil is hot, add in half of the beef. Do not crowd

the pan. Cook until brown and crisp on both sides, about 1-2 minutes per side. Repeat with remaining beef.

6 Once all the beef is crisp, store on cookie cooling rack. Remove oil and wipe the pan clean. Add 2 teaspoons of sesame oil to the pan. Turn the heat on medium and add snow peas and green onion. Cook for 1-2 minutes and then add garlic. Cook another 1-2 minutes until garlic is softened. Season with salt and pepper. Reduce the heat to low. Add beef back to the pan, along with the sauce. Stir to coat the beef and snow peas. Simmer for 1-2 minutes until thickened.

Nutrition Information:

Calories: 387, Total Fat: 19g, Saturated Fat: 7g, Trans Fat: 0%, Unsaturated Fat: 10g, Cholesterol: 106mg, Sodium: 1047mg, Carbohydrates: 16g, Fiber: 2g, Sugar: 9 g, Protein: 36g