

P.F. CHANGS BEEF WITH BROCCOLI

F EASY

Last Modified: 01/17/2016

PREP: 30 Min
COOK: 15 Min
STOVETOP

BAR & RESTAURANT COPY

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3/4	Pound	Flank Steak	Thin Sliced
2	Cups	Broccoli Florets	
1 1/2	Tbsp	Canola Oil	
2	Cloves	Garlic	Minced
1	Inch	Fresh Ginger (Peeled)	Minced
1	Cup	Green Onions (Greens & Whites)	Coarse Slice

CORNSTARCH SLURRY

2	Tsp	Corn Starch	
2	Tbsp	Water	

MARINADE

1	Tsp	Soy Sauce (Lee Kum Kee)	
1	Tsp	Mirin (Takara Pale Gold)	
1/2	Tsp	Corn Starch	

DARK OYSTER SAUCE

1/4	Cup	Oyster Sauce (Lee Kum Kee Premium)	
2	Tsp	Mirin (Takara Pale Gold)	
2	Tbsp	Soy Sauce (Lee Kum Kee)	
1/2	Cup	Chicken Broth (Swanson)	

PREPARATION

NOTE	This is very close to P.F. Changs recipe, dark and salty.
TOOLS	1) Quart Zip Lock Bag 2) Small Mixing Bowl 3) Medium Saucepan 4) Large Stainless Steel Skillet OR Wok
PREP	DISH 1) Cut the Flank Steak into thin (1/4") slices across the grain and set them aside. 2) Cut Broccoli Florets from the stems and set them aside. 3) Slice the whole Green Onions into 1" pieces on the bias and set them aside 4) Mince the Garlic Cloves and set them aside. 5) Peel and mince the Ginger and add it on top of the Garlic
1	Place the sliced Beef in a quart zip lock bag. Stir together the Marinade ingredients and pour it into the bag. Squeeze out the air, seal and squeeze to coat the Beef in the mixture, then let it sit at room temperature for 10 minutes.
2	Meanwhile, in a medium saucepan, steam the Broccoli for 2 minutes, or until tender and set it aside. Stir the Sauce ingredients together in a small mixing bowl and set it aside.
3	Heat a wok or large skillet over high heat. Add in the Oil then gently spread the Beef in a single layer. Let the Beef cook for 1 minute without touching it.

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4	Add in the Garlic and Ginger and stir continuously for 1 minute, then add in the Sauce and Broccoli. Bring the Sauce to a boil, then add in the Cornstarch Slurry.
5	Cook until the Sauce has thickened slightly, about 2 minutes. Stir in the Green Onions.
SERVE	Serve while hot over Steamed Rice.

