



Love your leftovers (beef/steak)
Sweet and sticky ginger stir-fry

Serves 2

1 tbsp canola oil
2 cups broccoli florets
½ red pepper, sliced
250g cooked steak, thinly sliced
2 tbsp soy sauce
3 tbsp apricot jam
2 tsp sambal oelek
1 tbsp grated ginger
1 clove garlic minced
½ cup water
1 tsp cornstarch
250g cooked steak sliced thinly
8 basil leaves

1. Add the canola oil to a skillet placed over medium heat. Add the broccoli and red pepper slices and cook for 6min until the vegetables are tender crisp.
2. Whisk together the soy sauce, apricot jam, sambal oelek, ginger, garlic water and cornstarch.
3. Add the steak slices to the pan and stir to warm through. Pour in the sauce and bring to a simmer. Cook for 1min or until the sauce thickens and coats the vegetables and steak. Stir in the whole basil leaves.

Serve on rice or noodles