



## Beef and Broccoli with Noodles

### Ingredients

- 8 oz rice noodles or udon noodles
- 1/2 cup soy sauce
- 2 garlic cloves, minced
- juice from 1 lime
- 2 tablespoons [Harwood Gold Farmstyle Sriracha](#)
- 1 tablespoon [Pure Michigan honey](#)
- 4 tablespoons [Fustini's Sesame oil](#), divided
- 1 tablespoon cornstarch
- 1 lb. steak, sliced thin against the grain
- 1 head broccoli, cut into florets
- 6 oz sliced mushrooms
- 2 tablespoons [Fustini's Spicy Korean balsamic](#)
- sesame seeds, garnish
- green onion, sliced on the bias for garnish
- lime slices, garnish

# Directions

## Step 1.

In a large pot, cook noodles according to package directions until al dente. Drain, rinse and set aside to cool.

## Step 2.

In a small bowl, whisk together soy sauce, garlic, lime juice, Sriracha, honey and 2 tablespoons of Sesame oil. Whisk in corn starch until dissolved and sauce is consistent.

## Step 3.

In a wok or large sauté pan, heat over medium-high heat, the remaining sesame oil. Add steak and sear for 3-5 minutes. Remove from pan. To the same pan, add broccoli and mushrooms, sauté for 3-4 minutes until tender and mushrooms start to brown. Reduce heat, stir in the Spicy Korean balsamic to deglaze the pan. Add sauce mixture and combine well with vegetables. Add in steak and noodles and continue to cook until heated through.

Serve with sesame seeds, green onion and lime wedges.