

Mongolian Beef with Vegetables

- 12 ounces flank steak, thinly sliced
- 1 tablespoon cornstarch
- 3 tablespoons light brown sugar
- 3 tablespoons water
- 3 tablespoons reduced-sodium soy sauce
- 2 teaspoons canola oil, divided
- 2 teaspoons toasted sesame oil, divided
- 4 cups broccoli florets
- 1/2 cup thinly sliced white onion
- 1/2 cup sliced carrot
- 1 cup snow peas, halved diagonally
- 1 tablespoon minced fresh garlic
- 2 teaspoons grated peeled fresh ginger

Place steak and cornstarch in a bowl; toss to coat. Combine sugar, 3 tablespoons water, and soy sauce in a bowl, stirring with a whisk until smooth.

Heat a large skillet over high heat. Add 1 teaspoon of the canola oil and 1 teaspoon of the sesame oil; swirl to coat. Add the steak to the pan in a single layer; cook 5 minutes or until done, stirring occasionally. Remove steak from pan; keep warm.

Reduce heat to medium-high. Add the remaining 1 teaspoon canola oil and remaining 1 teaspoon sesame oil to pan. Add broccoli, onion, and carrot; cook 5 minutes, stirring frequently. Add snow peas, garlic, and ginger; cook 1 minute. Add steak and soy sauce mixture to pan; bring to a boil, scraping pan to loosen browned bits. Serve immediately.