

Beef, Baby Broccoli and Wild Mushrooms

Ingredients

- 1 pound beef boneless sirloin steak
- 2 garlic cloves, finely chopped
- 8 ounces baby broccoli or broccoli, cut into flowerets and stems cut into 1-inch pieces
- 3/4 cup Progresso® beef flavored broth (from 32-ounce carton)
- 1 package (8 ounces) fresh shiitake mushrooms, cut into fourths (3 cups)
- 6 ounces fresh crimini mushrooms, sliced (2 cups)
- 2 tablespoons dry sherry or apple juice
- 1 tablespoon soy sauce
- 1 teaspoon cornstarch
- 1 package (10 ounces) curly Chinese or Japanese noodles

Instructions

1. Cut beef with grain into 2-inch strips; cut strips across grain into 1/8-inch slices. Spray 12-inch nonstick skillet with cooking spray; heat over medium-high heat. Add beef and garlic; stir-fry 4 to 5 minutes or until beef is brown. Remove from skillet. Add broccoli and 1/2 cup of the broth to skillet. Heat to boiling; reduce heat to medium. Cover and cook about 2 minutes or until broccoli is crisp-tender. Add mushrooms, sherry and soy sauce. Cover and cook 2 to 3 minutes, stirring occasionally, until mushrooms are tender.
2. Stir in beef. Mix cornstarch and remaining 1/4 cup broth; stir into beef mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute.
3. Meanwhile, cook and drain noodles as directed on package. Divide noodles among bowls. Top with beef mixture.
- 4.