

Easy Veggie Stir Fry

Instructions

1. Heat canola oil in a large non-stick skillet or wok over medium-high heat.
2. In a bowl, whisk together the beef broth, soy sauce, Sriracha, honey, and sesame oil to make a sauce and set aside.
3. Once the pan or wok is hot, add the onions, ginger, and garlic, in that order, and stir fry for about 20 seconds.
4. Add the veggies and stir fry for 2–3 minutes or until the veggies are dark and bright but still crisp.
5. Add the sauce and stir fry for another 2–3 minutes or until the veggies are tender-crisp.
6. Transfer to a serving dish and drizzle with another teaspoon of sesame oil and sprinkle with kosher salt and sesame seeds.

Ingredients

- 1/4 cup beef broth
- 3 tablespoons soy sauce
- 1/4–1/2 teaspoon Sriracha sauce
- 1–2 teaspoons sesame oil, divided
- 1 tablespoon honey
- 2 tablespoons canola oil
- 1 teaspoon minced fresh ginger
- 2 teaspoons minced fresh garlic
- 1/2 small red onion, sliced
- 1 12-ounce package of fresh or frozen vegetables (stir fry mix or broccoli)
- Kosher salt
- Sesame seeds

Grocery List

- Beef broth
- Soy sauce
- Sriracha sauce
- Sesame oil
- Honey
- Canola oil
- Ginger
- Garlic
- Red onion
- 12-ounce package of fresh or frozen vegetables
- Kosher salt
- Sesame seeds

Source:

<https://ourbestbites.com/easy-veggie-stir-fry/>