

# Orange Beef Bowls

## INGREDIENTS

### For the beef:

- 1 pound flank steak or sirloin, thinly sliced against the grain
- 2 tablespoons cornstarch or arrowroot starch
- Salt & pepper
- 2 tablespoons olive oil

### For the sauce:

- ½ cup fresh orange juice
- Zest of 1 orange
- 1/4 cup honey
- 2 tablespoons coconut sugar (or more honey)
- ⅓ cup low-sodium soy sauce
- ¼ cup rice vinegar
- 1 tablespoon cornstarch
- 3 cloves garlic, minced
- 1 inch fresh ginger, grated
- ½ teaspoon white pepper (or black pepper)

### To serve:

- Cooked rice or rice noodles
- Green onions or sesame seeds

### For the bowls:

- Cooked rice (brown, white, or jasmine)
- Steamed or sautéed veggies (ex: broccoli, snap peas, green beans, edamame, carrots)
- Sliced cucumber
- Shredded cabbage or slaw mix
- Green onions, sesame seeds

*Optional: chili crisp, sriracha, lime wedges*

## DIRECTIONS

1. Pat beef dry. In a bowl, toss beef slices with cornstarch, salt, and pepper until evenly coated.
2. Heat olive oil in a large skillet or wok over medium-high heat. Add beef in batches, searing 1-2 minutes per side until browned and just cooked through. Remove to a plate.
3. While beef cooks, whisk together all sauce ingredients: orange juice, zest, honey, coconut sugar, soy sauce, rice vinegar, cornstarch, garlic, ginger, and white pepper.
4. Return beef to the skillet. Pour in the sauce and stir to coat. Bring to a boil and let bubble for 3-4 minutes, stirring often, until sauce thickens and glazes the beef.
5. Layer rice in bowls. Top with sticky orange beef, veggies, and your favorite toppings. Garnish with green onions, sesame seeds, and a squeeze of lime if desired