


SICHUAN-STYLE ORANGE BEEF WITH SUGAR SNAP PEAS

Serves 4

 **WHY THIS RECIPE WORKS:** Cooking the beef with the sauce flavors the meat, while the honey in the sauce aids in caramelization.

- 2 teaspoons grated orange zest plus ½ cup juice
- ¼ cup soy sauce
- 2 tablespoons toasted sesame oil
- 1 tablespoon honey
- 2 garlic cloves, minced
- ¼ teaspoon red pepper flakes
- 1½ pounds flank steak, trimmed, cut into thirds lengthwise, and sliced crosswise into ¼-inch-thick pieces
- 8 ounces sugar snap peas, strings removed
- 2 scallions, sliced thin

1. Combine orange zest and juice, soy sauce, oil, honey, garlic, and pepper flakes in bowl. Combine beef and ½ cup orange juice mixture in 12-inch nonstick skillet. Cook over medium-high heat, stirring occasionally, until liquid has evaporated and beef is caramelized, about 15 minutes. Transfer beef to plate and tent loosely with aluminum foil.

2. Add remaining orange juice mixture and snap peas to now-empty skillet and cook, covered, over medium heat, until snap peas are bright green, about 2 minutes. Uncover and continue to cook, stirring occasionally, until sauce thickens and snap peas are tender, about 1 minute. Return beef to skillet and toss with snap peas to combine. Transfer to platter and sprinkle with scallions. Serve.

TEST KITCHEN NOTE: Serve with white rice.