



## Spicy Tangerine Beef

Featuring Delavignes Valencia Orange Grapeseed Oil

### You Will Need:

- 3 Tbsp. Soy Sauce
- 1 Tbsp. Cornstarch
- 1 lb Flank Steak cut into strips
- 2 Tbsp. Dry sherry
- 2 Tbsp. Hoisin Sauce (available in the international sections of most grocery stores)
- 3 Tbsp. **Valencia Orange Grapeseed Oil**
- ¼ Cup Tangerine juice (you may substitute orange juice)
- 2 Tbsp. Fresh ginger, minced
- 3 Scallions, chopped
- 2 Tbsp. Toasted sesame seeds
- Zest of ¼ Tangerine (you may substitute orange zest)

### Instructions:

In a medium bowl whisk together soy sauce and cornstarch until well combined. Add remaining wet ingredients except oil and whisk until combined, and set aside. In large pan or wok heat oil on medium-high; add ginger and beef, cook 2-3 min. Add sauce mixture and cook for additional 2 min until sauce thickens. Serve on warm platter; garnish with the scallions, tangerine zest and sesame seeds.