 **The Woodlands at Phillips**

**Five Spice Beef with Oyster Mushrooms**

**Ingredients:**

3 lbs. flank Steak

1 ½ lbs. oyster mushrooms (separated)

1 large Spanish onion (large dice)

1 cup beef broth

3 tablespoons ginger (chopped)

1 bunch asparagus (bias cut)

4 cloves garlic (sliced)

2 tablespoons vegetable oil

2 tablespoons cornstarch

¼ \_\_ soy sauce

1 bunch scallions (bias cut)

1 ½ teaspoon Chinese five spice

½ \_\_ egg white

**Directions:**

Slice flank steak and coat with beaten egg white. Heat wok and add oil. Add garlic and ginger and sweat. Add beef and fry until brown and cooked through. Add mushrooms and toss. Add beef broth and soy sauce and simmer for about 4 minutes. Thicken sauce with slurry. Add remaining ingredients and toss. Serve over steamed rice.