

## Ingredients

- 3 lb. sirloin
- 32 oz Low sodium beef broth
- 3 tbs Fiesta Mango Habanero seasoning
- 1 1/2 tbs Meat Hammer seasoning
- 1 1/2 tbs Beef Hammer seasoning
- 2 tbs Fresh ginger
- 1 tbs garlic
- 1 Ripe mango
- 9 spring onions
- 2 tbs Olive oil
- 1 Lime
- 3 tbsp Maggie's Farm Lottie's Peach glaze
- 2 tbs butter

## Directions

- Heat oil in cast iron pan and sear
- Hand tenderize and pour beef broth over the beef. Leave to marinate for 15 - 30 minutes.
- Season steaks
- Peel and grate the ginger. Peel and remove the stone from the mango and slice finely.
- Remove the root from the spring onions and slice into 1 inch pieces on the bias.
- Heat the olive oil in a frying pan, add the beef. Stir in the grated ginger and garlic.
- Fry the meat 2-3 minutes per side until desired doneness is achieved.
- Juice the lime.
- Add the mango and spring onions to the frying pan and stir well.
- Add the peach glaze, butter and lime juice. Cook, stirring for 2 minutes.
- Serve the beef and finish with lime zest.