



NATURESOURCE™

Natural Angus Beef

Where great beef starts naturally™

Lemon Peppered Beef Steak Salad

SERVES 4

INGREDIENTS:

1 NatureSource top sirloin steak, cut
1 inch thick (approx. 1-1/4 pounds)

1 package (10 ounces) torn mixed
salad greens

1/4 cup grated Parmesan cheese

DRESSING:

1/4 cup olive oil

1 tablespoon fresh lemon juice

2 teaspoons lemon pepper

2 teaspoons Dijon-style mustard

2 cloves garlic, crushed

INSTRUCTIONS:

1. In medium bowl, whisk together dressing ingredients. Remove and reserve 1/4 cup for salad greens.
2. Trim visible fat from NatureSource top sirloin steak. Cut steak lengthwise in half and then crosswise into 1/2-inch thick strips. Add beef to remaining dressing; toss to coat. Heat large nonstick skillet over medium-high heat until hot. Add beef (1/2 at a time) and stir-fry 2 to 3 minutes or until outside surface is no longer pink. (Do not overcook.) Remove from skillet with slotted spoon.
3. In large bowl, combine salad greens and reserved dressing; toss to coat. Add cheese; toss lightly. Arrange beef over greens; garnish as desired. Serve immediately.