



**BEEF MADE EASY® AD PLANNER  
STEAKS: SKILLET**

**ASIAN BEEF SALAD – 30 minutes**

- 2 boneless beef sirloin steaks, cut 1" thick (1-1/4 lb total)**
- 1/2 medium red onion, cut into thin wedges**
- 3 Tbsp chopped fresh cilantro**
- 4 cups torn salad greens *or* sliced Napa cabbage**
- 2 Tbsp chopped peanuts, *optional***

**Citrus-Soy Dressing:**

- 2 Tbsp fresh lime juice**
- 2 Tbsp soy sauce**
- 1 Tbsp sugar**
- 2 tsp dark sesame oil**
- 1 serrano pepper, seeded, finely chopped**
- 1 large clove garlic, minced**

1. Heat large nonstick skillet over medium heat until hot. Add beef steaks; cook 12 to 15 minutes for medium rare to medium doneness, turning occasionally.
2. Mix dressing ingredients.
3. Carve steaks. Combine beef, onion and cilantro in bowl. Add dressing; toss. Serve on greens. Top with peanuts.

**4 servings**