

Basil Beef Asian Pasta Stir-Fry

Take pasta over the top with this delicious Basil Beef Asian Pasta Stir-Fry, featuring Sirloin Tip Center Steaks.

INGREDIENTS

- 1 pound beef Sirloin Tip Center Steaks, cut 1 inch thick
- 1 cup uncooked multi-grain penne pasta
- 3 tablespoons sweet chili sauce
- 2 tablespoons fresh lemon juice
- 4 teaspoons olive oil, divided
- 1 medium red bell pepper, thinly sliced
- 1/2 cup packed, thinly sliced fresh basil
- 1/3 cup sliced almonds, toasted
- 1/4 cup crumbled goat cheese
- Fresh basil leaves



30 Min



4
Servings



42 Cal



31g
Protein

COOKING

1. Cook pasta according to package directions. Set aside; keep warm.
2. Meanwhile, cut beef steaks crosswise into 1/4-inch thick strips; set aside.
3. Combine chili sauce, lemon juice and 1 teaspoon olive oil in small bowl; set aside.
4. Heat 1 teaspoon oil in large nonstick skillet over medium-high heat until hot. Add half of beef; stir-fry 1 to 2 minutes or until outside surface of beef is no longer pink. Remove from skillet; keep warm. Repeat with 1 teaspoon oil and remaining beef.
5. Heat remaining 1 teaspoon oil in same skillet over medium-high heat until hot. Add bell pepper; cook and stir 1 to 2 minutes. Return beef to skillet. Add basil and chili sauce mixture; cook and stir until sauce is thickened and bubbly. Stir in cooked pasta; cook 1 minute or until heated through. Serve sprinkled with almonds and goat cheese. Garnish with basil leaves, as desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		18g	71mg		25g	31g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com