

## 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](https://BeefItsWhatsForDinner.com)