



READ[®]

STEAK & GERMAN POTATO SALAD

SERVES: 4 SERVING | **PREP & COOK TIME:** 30 MINUTES

INGREDIENTS

- 1 can (15 ounces) READ German Potato Salad
 - 2 tablespoons coarse ground Dijon-style mustard
 - 1/2 pound boneless top sirloin steak, cut 1 inch thick
 - 1 bag (10 ounces) hearts of romaine lettuce
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INSTRUCTIONS

1. Stir together potato salad and mustard in medium bowl; set aside.
 2. Heat medium nonstick skillet over medium heat until hot. Place steak in skillet and cook about 15 minutes until medium rare doneness (145°F); turn occasionally.
 3. Cool steak; carve diagonally across grain into 1/4-inch thick slices; reserve. Just before serving, gently toss steak with potato salad. Serve over greens.
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FIND IT ONLINE:

<http://www.readsalads.com/recipes/steak-german-potato-salad>

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