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## STEAK AND POTATO SALAD SKILLET

**SERVES:** 4 SERVINGS | **PREP & COOK TIME:** 27 MINUTES

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### INGREDIENTS

- 1 pound beef top sirloin steak, 1 inch thick, trimmed
  - 1-1/2 teaspoons lemon pepper
  - 2 cloves garlic, finely chopped
  - 4 teaspoons olive oil, divided
  - 1 small onion, cut into thin wedges
  - 1 can (15 ounces) READ German potato salad
  - 1 cup cherry or grape tomatoes, halved
  - 1 cup frozen peas, thawed
  - 1/2 cup sour cream
  - 2 tablespoons chopped fresh basil
  - Salt and black pepper, to taste
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### INSTRUCTIONS

1. Cut beef lengthwise in half, then crosswise into 1/8-inch slices. Toss with lemon pepper and garlic to coat evenly. Heat 2 teaspoons oil in large (12-inch) nonstick skillet over medium-high heat; add half the beef and stir-fry 2 minutes, or until outside of beef is no longer pink. Remove and set aside. Repeat with remaining beef, adding 1 teaspoon more oil, if necessary. Remove beef and reserve.

2. Heat remaining oil in same skillet over medium heat. Add onion and cook, stirring often, 5 to 7 minutes until softened. Stir in potato salad. Return beef to skillet; stir in tomatoes, peas, sour cream and basil; cook until heated through, about 1 minute. Season with salt and pepper.
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