

RASTELLI'S™

RESERVE COLLECTION

Black Angus Beef Sirloin Steaks

Prepare the Perfect Steak

Air Fryer: Season both sides of your steak(s) and place into air fryer basket. Place basket into air fryer, set the temperature to 400°F and cook for 6 minutes. Open drawer, flip and cook for an additional 6 minutes or until the internal temperature reaches 165°F. Remove steak(s) and let rest for 1 minute before serving.

Grill: Make sure your grill is hot (at least 450°F). Brush & rub steaks with olive oil, then season with kosher salt and black pepper. Once its on the grill, reduce heat to medium. After 4-5 minutes (depending on thickness), turn steak over and let cook for another 4-5 minutes on the other side. This will cook the steak to medium rare doneness. Adjust the cooking time to your desired liking, then let rest for 5 minutes prior to cutting.



Ray's Favorite *Recipes*



Sirloin Philly Cheesesteak | Thinly slice steak and sauté in a pan with diced onion and a pinch of our signature seasoning. Top with American cheese and serve on your favorite roll or baguette.



Sirloin Skewer | Cube steak into 1-inch pieces, then skewer with your favorite vegetables.

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Sirloin Bracciole | Place steak in a Ziploc bag and pound thin. Layer with Mozzarella cheese, garlic and Rastelli seasoning, then roll and tie it. Top with tomato sauce and cheese, and bake in the oven.



Sirloin Breakfast Fajita | Thinly slice steak and place onto a tortilla with scrambled eggs and chopped peppers/onions.



Sirloin Chicken Fried Steak | Place steak in a Ziploc bag and pound thin. Dip in flour, eggs and breadcrumbs. Shallow fry in a pan and serve with gravy.



Sirloin Chili | Dice steak into small cubes, then sauté with oil. Add to your preferred chili recipe and garnish with Monterey Jack Cheese.



Sirloin Quesadilla | Add some thinly sliced steak to add both flavor and heartiness to your favorite quesadillas!



Sirloin Tacos | Slice steak into thin strips, then sauté with oil and taco seasoning. Place in a hard or soft taco shell and garnish with your favorite toppings.



Sirloin Wrap | Slice steak into thin strips, then wrap in a tortilla with your favorite veggies. Add a splash of salad dressing or horseradish cream if desired.



Sirloin Stuffed Steak | Make a horizontal slice halfway through sirloin steak to form a pocket. Fill with mushrooms, crabmeat or caramelized onions. Grill or bake to cook.