

RASTELLI'S

EST. 1976

THE PERFECT SIRLOIN STEAK

PREPARATION INSTRUCTIONS

1. Preheat oven to 400°F.
2. Preheat a cast iron skillet over medium-high heat. Lightly coat steaks with cooking oil and Rastelli's Signature Seasoning as desired.
3. Add steaks to the hot pan, cook on high heat for about 2 minutes per side.
4. Place skillet in oven and cook for approximately 3-5 minutes for medium. (About 145°F internal temperature check with a meat thermometer for accuracy).
5. Carefully remove skillet from the oven and add a dollop of our Garlic & Herb butter on top of each steak. Allow the butter to melt for 5 minutes while the steaks rest.

CHEF-INSPIRED MEALS

GARLIC STEAK BITES

 Serves: 2-3 |  Prep: 10 MIN |  Cook: 6-8 MIN

- (2) 5 oz Sirloin Steaks, Cut Into 1-Inch Cubes
 - 1 tbsp Olive Oil
 - Garlic & Herb Butter
 - Rastelli Signature Seasoning
1. **Prep The Steak:** Cut your sirloin steaks into 1-inch cubes. Pat your sirloin cubes dry with paper towels. Season with Rastelli Signature Seasoning.
 2. **Heat The Pan:** Heat a large skillet over medium-high until very hot. Add olive oil.
 3. **Sear The Steak Bites:** Add steak in a single layer (work in batches if needed). Sear for 1-2 minutes per side until browned and cooked to your preferred doneness.
 4. **Add The Garlic & Herb Butter:** Reduce heat to medium. Add butter to the skillet and cook for 30 seconds until fragrant—don't brown it.
 5. **Finish:** Let rest and serve with your favorite dipping sauce, we recommend Rastelli's Steak Sauce or Teriyaki.

SIRLOIN BEEF STEW

 Serves: 2-3 |  Prep: 10 MIN |  Cook: 25-30 MIN

- (2) 5 oz Sirloin Steaks, Cut Into 1-Inch Cubes
 - 2 tbsp Olive Oil
 - 1 Medium Onion, Diced
 - 2 Medium Carrots, Sliced
 - 2 Medium Potatoes, Diced
 - 2 cups Beef Broth
 - 2 tsp Tomato Paste (Optional)
 - 2 Cloves Garlic, Minced (Or 1 Tsp Garlic Powder)
 - 1 tsp Dried Thyme Or Italian Seasoning
 - Salt And Pepper, To Taste
 - 2 tsp Cornstarch + 2 tbsp Water (Optional, For Thickening)
1. **Brown The Steak:** Heat 2 tbsp olive oil in a medium pot over medium-high heat. Add the sirloin cubes and sear 2-3 minutes, turning until browned. Remove and set aside.
 2. **Cook The Vegetables:** In the same pot, add onion, carrots, and potatoes. Sauté 4-5 minutes until slightly softened.
 3. **Add Broth & Seasonings:** Return steak to the pot. Add beef broth, tomato paste, garlic, thyme, salt, and pepper. Stir to combine.
 5. **Simmer:** Bring to a simmer, then reduce heat to medium-low. Cover and cook 15-20 minutes, until vegetables are tender and steak is cooked through.
 6. **Optional Thickening:** Mix cornstarch with water to make a slurry. Stir into the stew and cook 2-3 minutes until thickened.
 7. **Serve:** Enjoy on its own or with crusty bread.

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SIMPLE SIRLOIN STEAK FAJITAS

 Serves: 2-3 |  Prep: 10 MIN |  Cook: 10-12 MIN

- (2) 5 oz Sirloin Steaks, Thinly Sliced Against The Grain
- 1 Red Bell Pepper, Sliced
- 1 Green Or Yellow Bell Pepper, Sliced
- 1 Medium Onion, Sliced
- 1 tbsp Olive Oil (Plus 1 tbsp For Steak)
- 1 tsp Chili Powder
- 1 tsp Cumin
- ½ tsp Smoked Paprika
- ½ tsp Garlic Powder
- ½ tsp Onion Powder
- ½ tsp Salt
- ¼ tsp Black Pepper
- Juice of ½ lime
- *Optional: tortillas, sour cream, salsa, guacamole, shredded cheese*

- 1. Season The Steak:** In a bowl, toss the thinly sliced sirloin with 1 tbsp olive oil, chili powder, cumin, smoked paprika, garlic powder, onion powder, salt, and pepper.
- 2. Cook The Veggies:** Heat a large skillet over medium-high heat. Add 1 tbsp olive oil, then add sliced peppers and onions. Cook 5–6 minutes, stirring occasionally, until softened and slightly charred.
- 3. Cook The Steak:** In the same hot skillet, add the seasoned sirloin slices. Cook 2–3 minutes, stirring occasionally, until nicely browned and cooked to your preferred doneness.
- 4. Combine:** Return peppers and onions to the skillet with the steak. Squeeze lime juice over top and toss everything together for 1 minute.
- 5. Serve:** Spoon into warm tortillas and add your favorite toppings.

COUNTRY FRIED STEAK

 Serves: 1-2 |  Prep: 10 MIN |  Cook: 15-20 MIN

- (1) 5 oz Sirloin Steaks, Pounded Slightly
- ½ cup All-Purpose Flour
- ½ tsp Salt
- ¼ tsp Black Pepper
- ¼ tsp Paprika (Optional)
- 1 Egg
- 2 tbsp Milk
- 2–3 tbsp Vegetable Oil (For Frying)
- *Optional: Country Gravy For Serving*

- 1. Prep The Steak:** Pat steaks dry. Gently pound with a meat mallet to ½ inch for even cooking.
- 2. Make The Coating:** In a shallow dish, mix flour, salt, pepper, and paprika. In another dish, whisk together egg and milk.
- 3. Coat The Steak:** Dip each steak into the egg mixture, then dredge in the flour mixture, pressing lightly so it sticks. Repeat for a thicker coating if desired.
- 4. Cook The Steak:** Heat oil in a skillet over medium-high heat. Add the coated steaks and cook 3–4 minutes per side, until golden brown and cooked through. Adjust time slightly depending on thickness.
- 5. Optional Gravy:** Remove steaks and keep warm. To make a quick gravy, add 1 tbsp butter to the pan, then 1 tbsp flour to the drippings. Stir for 1 minute, then slowly whisk in ½ cup milk. Cook until thickened and pour over steak.
- 6. Serve:** With mashed potatoes, green beans, or a simple side salad.

ASIAN STIR FRY

 Serves: 2-3 |  Prep: 10 MIN |  Cook: 10-12 MIN

- (2) 5 oz Sirloin Steaks, Thinly Sliced Against The Grain
- 2 cups Broccoli Florets (Fresh Or Frozen)
- 2 cups Cooked White Rice
- 1–1½ cups Rastelli Sesame Teriyaki Sauce
- 1 tbsp Vegetable Oil (Or Olive Oil)
- *Optional Toppings: Sesame Seeds, Sliced Scallions, Red Pepper Flakes*

- 1. Prep The Steak:** Slice sirloin into thin strips. Pat dry.
- 2. Cook The Steak:** Heat a large skillet or wok over medium-high. Add oil, then add sirloin strips in a single layer. Cook 2–3 minutes, stirring occasionally, until browned.
- 3. Cook The Broccoli:** Use preferred cooking method and cook broccoli separate while cooking the steak.
- 4. Add Sauce:** Pour in 1 cup Rastelli Sesame Teriyaki Sauce. Toss to coat and simmer 2–3 minutes.
- 5. Serve:** Spoon the stir fry over warm white rice and broccoli. Top with sesame seeds or scallions if you want to dress it up.