

Rastelli's (8) 6 oz. Black Angus Sirloin Steaks

| Nutrition Facts | |
|--|--------------------|
| 8 servings per container | |
| Serving size | 6 oz (170g) |
| Amount per serving | |
| Calories | 320 |
| <small>% Daily Value*</small> | |
| Total Fat 19g | 24% |
| Saturated Fat 8g | 38% |
| <i>Trans Fat</i> 0g | |
| Cholesterol 120mg | 41% |
| Sodium 90mg | 4% |
| Total Carbohydrate 0g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 35g | |
| Vitamin D 0mcg | 0% |
| Calcium 40mg | 4% |
| Iron 2.6mg | 15% |
| Potassium 550mg | 10% |
| <small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small> | |

Ingredients: Beef

Preparation Instructions

Pan Sear (Preferred Method): Preheat your frying pan or grill over medium-high heat. Lightly coat steaks with olive oil and generously rub steaks with salt and pepper, or Rastelli's Signature Seasoning. Add steaks to pan and cook 4 to 5 minutes per side for medium-rare doneness (adjust cooking time to your desired doneness per the below chart). Rest steaks for 5 minutes before slicing.

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 4 minutes. Open drawer, flip and cook for an additional 4 minutes or until the desired temperature is reached. Remove steak(s) and let rest for 5 minutes before serving.

1 oz. Himalayan Pink Salt

| Nutrition Facts | |
|---|----------------|
| About 19 servings per container | |
| Serving Size | 1/4 Tsp (1.5g) |
| Amount per serving | |
| Calories | 0 |
| % Daily Value* | |
| Total Fat 0g | 0% |
| Sodium 580mg | 25% |
| Total Carbohydrate 0g | 0% |
| Protein 0g | |
| Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium. | |
| * The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. | |

INGREDIENTS: Himalayan Pink Salt.