



Cuisine Santé Pan Seared NY Sirloin Strip (Gluten Free)

YIELD 1 – 8 OZ SERVING

Ingredients

Beef Pan Seared NY Sirloin Strip

- 8 oz Sirloin steak
- 2 oz HACO-Swiss Cuisine Santé Clear Jus, finished product
- 1 slice Tomato, grilled
- ½ ear Corn, fresh, roasted
- 2 oz Green beans, fresh, blanched, sautéed
- 1 slice Fennel, grilled
- 1 oz Red beet, blanched, sliced
- 1 ea Baby sweet bell pepper, roasted
- 1 ea Shallot, roasted, cut in half
- 2 ea Fingerling potato, roasted
- Thyme, sprig for garnish

Clear Jus

- 1 oz HACO-Swiss Cuisine Santé Clear Jus
- 16 oz Water, boiling

Preparation

Clear Jus

Boil water and incorporate the Cuisine Santé Clear Jus, bring to a boil again.

Beef Pan Seared NY Sirloin Strip

Setting

Pour 1 oz of Clear Jus on serving plate. Place grilled tomato and corn on the side of the serving plate and then add the green beans, fennel, red beets, bell pepper, shallot and fingerling potatoes. Place sirloin steak in center of plate and garnish as desired. In a separate side dish pour 2 oz of Clear Jus for dipping.

Specialty Ingredients

#736 HACO-Swiss Cuisine Santé Clear Jus

Nutritional Information

Nutrition Facts	Amount/Serving	%DV*	Amount/Serving	%DV*
		Total Fat 5g	8%	Total Carb. 18g
Serv. size 8 oz (227g)	Sat. Fat 1g	8%	Fiber 2g	8%
Servings 3	Trans fats 0g		Sugars 3g	
Calories 130	Cholest. 20mg	8%	Protein 11g	
Fat Cal. 41	Sodium 435mg	20%		
* Percent Daily Values (DV) are based on a 2,000 calorie diet.	Vitamin A 4%	Vitamin C 20%	Calcium 4%	Iron 10%