

Leftover Steak

Leftover steak? No problem, this recipe will transform the leftover steak into a brand new dish...and you will not even be able to know that it came from a leftover.



Have you ever find yourself with a big piece of leftover steak? This time we brought home a big chunk of prime rib

after a big feast last night. If I did not tell you that this dish was made using leftover you probably will not know...now the leftover prime rib turned into a nice dish with lots of veggies with an Asian twist.

This simple is very recipe, feel free to add whatever vegetables you have in your fridge just color it, I mean flavor it according to your mood...

Ingredients:

- Leftover steak
- 2 to 3 garlic cloves, finely chopped
- 1 small onion sliced
- $\frac{1}{2}$ bunch asparagus, cut into approximately 1 $\frac{1}{2}$ in
- 1 red bell pepper, sliced
- $\frac{1}{2}$ bunch fresh parsley finely chopped
- 1 to 1 $\frac{1}{2}$ tablespoon soy sauce
- Salt and pepper to taste
- 1 tablespoon olive oil



Method:

Slice the leftover meat against its grain. In a fry pan or wok heat the meat in medium high heat, do not overcook. Set aside.

In the same pan, over medium heat add the olive oil and sauté the garlic until slightly golden, add the onion until the onion soft a little. Add the asparagus and the red bell pepper, cook for a couple of minutes, add the soy sauce, salt and pepper.

Stir in the parsley and the beef. Remove from the heat and serve hot.



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I hope you enjoy this simple Asian twist recipe...you might want to check on Beef Carrot Celery Stir-Fry recipe.

***Thank you for stopping by Color Your Recipes...have
a colorful week!***