

Chili Spice Steak Salad

submitted by jessicaque



Per serving: 459 Calories • 19.5g Carbs (7.9g Fiber) • 35.8g Fat • 20.7g Protein

Ingredients

Ingredients scaled to: 1 serving

3 oz **Beef top sirloin** (85.1 grams)

1/4 tsp **Chili powder** (0.65 grams)

1 dash **Salt** (0.40 grams)

1 dash **Pepper** (0.10 grams)

1 tbsp **Olive oil** (13.5 grams)

2 cup, shredded **Red cabbage** (140 grams)

1/2 fruit, without skin and seed **Avocados** (68 grams)

1/2 fl oz **Newman's own low fat balsamic vinaigrette** (11.8 grams)

Directions

Directions are based on the original recipe of 1 serving

1. Season sliced sirloin with chili powder, salt (if desired), and pepper; set aside
2. Heat a skillet over medium heat for 1 to 2 minutes; lightly coat with oil.
3. Add sirloin; cook, stir constantly, for 1 to 2 minutes, or until cooked through.
4. Place cabbage on a serving plate; top with sirloin and avocado.
5. Drizzle with balsamic vinaigrette. Enjoy!