

# Marinated Steak with Snap Pea Apple Slaw

- Prep Time: 15 minutes (plus 2 hours to marinate)
- Cook Time: 20 minutes
- Total Time: 35 minutes (plus 2 hours to marinate)
- Servings: 8

## Ingredients:

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- 4 tablespoons Tuscan Garden White Vinegar, divided
  - ¼ cup Burman's Soy Sauce
  - ¼ cup plus ½ teaspoon Carlini Vegetable Oil
  - ¼ jalapeño, seeded
  - 1-inch knob fresh ginger, peeled
  - 1 tablespoon plus 1 teaspoon Baker's Corner Brown Sugar
  - ½ cup bias-sliced green onions, divided
  - 2 pounds Black Angus Top Sirloin Steak
  - ¾ teaspoon Stonemill Iodized Salt
  - ¼ teaspoon Stonemill Ground Black Pepper
  - 1 cup thinly sliced sugar snap peas
  - 1 cup shredded Granny Smith apples
  - ½ cup shredded seedless cucumbers
  - ¼ cup chopped cilantro
  - 1 teaspoon chopped Southern Grove Dry Roasted Peanuts
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## Directions:

1. For the marinade: In a blender, combine 3 tablespoons vinegar, soy sauce, ¼ cup oil, jalapeño, ginger and 1 tablespoon brown sugar. Puree until smooth. Add ¼ cup green onions.
2. Pour the marinade into a resealable bag. Add the steak, seal the bag and marinate in the refrigerator for 2 hours.
3. Heat a grill pan over high heat. Cook the steak for 7-10 minutes per side until it reaches 135° for medium rare. Allow to rest 5 minutes
4. In a medium bowl, combine 1 tablespoon vinegar, ½ teaspoon oil, 1 teaspoon brown sugar, salt and black pepper. Whisk until combined.
5. Add the snap peas, apples, cucumbers, cilantro, remaining green onions and peanuts. Toss until well combined.
6. Thinly slice the steak across the grain, plate and top with slaw.



Recipe Courtesy of:  
ALDI Test Kitchen