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Recipe card is made to fit in a 6" X 4" index card file box for future use.

If you do not use Mi Sofrito Rico™ we can not guarantee that your food will taste unbelievable!
So... Do not try these recipes with other brands of Sofrito. It won't work!

Bistec Encebollado

Top Sirloin Steak & Onions

Ingredients: (servers 4 - 6 people)

6-8 thin-sliced top sirloin steaks (Palomilla Steak)

2 tbsp. of "Mi Sofrito Rico™"

2 tbsp. of concentrated lemon juice

1 tbsp. of **El Sazón de Marín™**

NOTE: This Sazon does NOT have MSG

1/8 cup of extra virgin olive oil

1/4 tspn. sea salt & 1/4 tspn black pepper

1 large white onion (cut in long strips)

2 tbsp. of extra virgin olive oil

3 tbsp. of lightly salted butter



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- Instructions**
- a - Mix **Mi Sofrito Rico™**, lemon juice, **El Sazón de Marín™**, olive oil, sea salt and pepper. Adjust the seasoning taste to your liking then thoroughly rub mixture into 6-8 steaks.
- b - Slice a large onion into long strips and place in a large zip-lock bag with the prepared steaks and let stand (marinate) in the refrigerator for about 45 - 60 minutes.
- NOTE:** Ideally, the steak & onions should stand in the refrigerator for at least 1 day before in order to allow the steaks and onions to marinate thoroughly.
- c - Heat 2 tbsp. of olive oil, and 3 tbsp. of butter, over medium-high heat in a large frying pan. Place 2 to 3 pieces of the steaks, without the onions, in the pan and sear them 1-2 minutes on each side. Repeat again until all the steaks have been cooked. Remember, steaks will be very thinly cut, so cooking time should only be a few minutes. Once cooked remove the steaks and place them on a covered plate to keep warm.
- d - Lower the flame of the frying pan and add the sliced onions in the pan on top the steak drippings. If the pan has dried add 1/4 cup of beef stock then add the sliced onions.
- e - Immediately take all of the steaks, which you have cooked, and place them on top of the sliced onions. Cover the frying pan and cook over low heat for 5-10 minutes. This will allow the onions to soften and cook. Best served with white rice and red beans.

Bistec Encebollado ~ ¡Que lo disfrutes con salud! ~
Top Sirloin Steak & Onions

**Cooking
Instructions**