



steak and potato stir fry

1 lb. sirloin steak cut into thin strips (we use strip steak)
1 tbs. olive oil
2 cups potatoes, cubed (we leave the skin on)
2 cups baby carrots, chopped
1/2 cup water
2 cups fresh sliced mushrooms
2 cups sliced onions
1/4 cup balsamic vinaigrette salad dressing
salt and pepper to taste

1. heat oil in large skillet on medium-high. add in meat and stir to cook for about 5 minutes or until browned. remove from skillet and set aside.
2. add potatoes, baby carrots and water to skillet. bring to a boil and cover. reduce heat to low and simmer for about 15 minutes.
3. stir in mushrooms, onions and dressing. return meat to skillet. turn heat back to high and cook while stirring about 5 minutes or until heated through. add salt and pepper to taste.

makes about 5 servings. enjoy! =)

<http://www.oncupcakemoon.com/recipes/steakandpotatostirfry.pdf>