



Steak Wrap with Sweet Potato Slaw

Ingredients:

1 ½	Pounds Certified Angus Beef top sirloin steak
½	Teaspoon salt
1	Teaspoon blackening spice
1	Sweet potato, peeled and shredded
½	Pear, unpeeled, cored and shredded
½	Apple, unpeeled, cored and shredded
1	Tablespoon apple juice
2	Tablespoons mascarpone cheese
1	Tablespoon light mayonnaise
	Freshly ground pepper, to taste
4	(8-inch) flour tortillas

Instructions:

1. Preheat grill to medium-high. Season top sirloin with salt and blackening spices. Grill to medium rare (140F or 60C internal temperature) or desired doneness. Remove from the heat, let rest 5 minutes and slice thin.
2. In a bowl, combine sweet potatoes, pear, apple, juice, mascarpone and mayonnaise. Season with salt and pepper.
3. Place steak and slaw in tortilla, fold in one end and wrap.

Chef's tip: Sweet potato chips make an ideal garnish or side dish.

Serving Size: 4

Cook Time: 15 minutes

Categories:

Main Dish

Wrap/Burgers

Beef

Quick & Easy