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Asian Steak Salad

- 1 Pound cut-up beef for stir-fry
- 1 Package (3 ounces) Oriental-flavor ramen noodle soup mix
- 1/2 Cup Asian marinade and dressing
- 1 Bag (10 ounces) romaine and leaf lettuce mix
- 1 Cup fresh snow (Chinese) pea pods
- 1/2 Cup matchstick-cut carrots (from 10-ounce bag)
- 1 Can (11 ounces) mandarin orange segments, drained

- 1) Spray 12-inch nonstick skillet with cooking spray; heat over medium-high heat. Place beef in skillet; sprinkle with 1 teaspoon seasoning mix from soup mix. (Discard remaining seasoning mix.) Cook beef 4 to 5 minutes, stirring occasionally, until brown. Stir in 1 tablespoon of the dressing.
- 2) Break block of noodles from soup mix into small pieces. Mix noodles, lettuce, pea pods, carrots, and orange segments in large bowl. Add remaining dressing; toss until well coated. Divide mixture among individual serving plates. Top with beef strips.

Makes 6 Servings

