

GRILLED STEAK AND ASIAN NOODLE SALAD

- 1 beef Top Sirloin Steak Boneless, cut 1 inch thick (about 1 pound)
- 6 ounces uncooked whole grain spaghetti
- 1 package (8 ounces) sugar snap peas
- 1 medium red bell pepper, thinly sliced
- 1 cup packaged shredded carrots
- Toasted sesame seeds (optional)

MARINADE:

- 1/3 cup reduced-fat or regular Asian-sesame dressing
- 1/3 cup hoisin sauce
- 2 tablespoons fresh lime juice

1. Combine marinade ingredients in small bowl. Place beef steak and 3 tablespoon marinade in food-safe plastic bag; turn to coat. Close bag securely and marinate in refrigerator 15 minutes to 2 hours, turning occasionally. Cover and refrigerate remaining marinade until ready to use on noodles and vegetables.

2. Remove steak from marinade; discard marinade. Place steak in center of grill over medium, ash-covered coals. Grill steak, uncovered, 17 to 21 minutes (over medium heat on preheated gas grill, covered, 13 to 16 minutes) for medium-rare (145°F) to medium (160°F) doneness, turning occasionally.

3. Meanwhile, cook pasta according to package directions, adding vegetables during last 3 minutes of cooking. Drain. Combine pasta and vegetables with reserved marinade in large bowl. Evenly divide among 4 bowls.

4. Carve steaks into slices. Evenly arrange beef over pasta and vegetables. Sprinkle with toasted sesame seeds, if desired.

