

COOKING TIP: For best results, grill or broil sirloin steak approximately 4 inches from heat for 10-15 minutes, turning over halfway through.

SUGGESTED SEASONINGS: Garlic • Lemon Pepper • Olive Oil • Mint • Lemon Juice • Oregano • Basil • Worcestershire Sauce • Dijon Mustard • Rosemary

Try our Teriyaki Lamb Sirloin Steaks recipe at www.superiorfarms.com.

Lamb Sirloin Steaks

Nutrition Facts

Serving Size 4 oz. (113g)
Servings Per Container: varied
Calories 300
Calories from Fat 210

Amount Per Serving	% DV*	Amount Per Serving	% DV*
Total Fat 24g	37%	Total Carbohydrate 0g	0%
Saturated Fat 10g	50%	Dietary Fiber 0g	0%
Cholesterol 80mg	27%	Sugars 0g	
Sodium 60mg	3%	Protein 20g	

*Percent Daily Values are based on a 2,000 calorie diet.

Vitamin A 0% • Vitamin C 0% • Calcium 2% • Iron 10%