



**Microplane**  
THE ORIGINAL®

## Nutrition Facts

Amount Per Serving

**Calories 403**

	% Daily Value*
<b>Total Fat</b> 23.6g	<b>36%</b>
Saturated Fat 10.5g	<b>53%</b>
<b>Cholesterol</b> 103.7mg	<b>35%</b>
<b>Sodium</b> 1421.8mg	<b>59%</b>
<b>Total Carbohydrate</b> 22.6g	<b>8%</b>
Dietary Fiber 6.7g	<b>27%</b>
Sugars 16.2g	
<b>Protein</b> 29g	<b>58%</b>
Vitamin A 15%	• Vitamin C 105%
Calcium 11%	• Iron 29%

### Tool to Use! Microplane® Spiral Cutter

- A small and large barrel to accommodate both long and slim vegetables as well as chunkier foods
- Surgical grade stainless steel blades
- Top rack dishwasher safe



Scan to view video



## Recipe Featuring the Microplane Spiral Cutter

### 4 Ingredient Creamy Vodka Steak Pasta



Author: Pinch of Yum [www.pinchofyum.com](http://www.pinchofyum.com)  
Serves: 4

#### INGREDIENTS:

- 2 tablespoons butter
- 1 pound sirloin steak
- 35-40 ounces of purchased Vodka Sauce (it's about 1 ½ jars)
- 2-3 large zucchini
- Optional: Parmesan, parsley



#### DIRECTIONS:

Heat the butter in a large heavy duty skillet over medium low heat until lightly browned but not black (this just adds flavor to the steak).

Cut the steak into bite sized pieces. Turn the heat up (higher heat is good!) and add the steak to the butter in the skillet. Let the steak sit in the pan for about a minute without stirring - this helps it get a nice sear on one side. Flip the steak pieces and cook for another minute or two, until both sides are well-seared. This should only take 2-3 minutes - because of the size of the steak pieces, you really only need to sear the outside and the insides will continue to cook just enough once you remove from the pan.

Remove the skillet from heat, transfer the steak to a bowl, and wipe the skillet with a paper towel to remove excess grease. Add the sauce to the pan. Stir in the steak and simmer for 5-10 minutes while you prepare the zucchini noodles.

Spiralize the zucchini into noodles. Top with the sauce and sprinkle as desired with freshly grated Parmesan and sprigs of parsley. Serve immediately.

The Microplane® Tool to use: **Spiral Cutter - 48009**

