**sauteed meat**

1 kg diced sirloin or tenderloin

2 tbsp butter

2 teaspoons salt

Stir meat in a deep frying pan over high heat until gravy evaporates. Add butter and salt, cover lid and cook about half an hour over low heat.

**Sauteed meat wıth vegetables**

1 kg diced sirloin or tenderloin

½ cup olive oil

2 teaspoons salt

2 tomatoes

1 red bell pepper

1 green bell pepper

3 green peppers

Stir meat in a deep frying pan over high heat until gravy evaporates, remove from pan. Pour olive oil to the same pan, add chopped peppers, stir for ten minutes over high heat, add chopped tomatoes, meat and salt, cook over low heat for ten more minutes and place on a service plate.