



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: HALLOUMI

"Squeaky" or "grilling" cheese are other names for this popular and delicious cheese! Originally from Cyprus and using non-animal rennet, this cheese is meant to be heated up prior to eating!



2. STEAK & HALLOUMI

WITH BEETROOT SALAD

 20 Minutes

 4 Servings

Grilled beef rump steak served with beetroot salad and golden halloumi chunks. Drizzled with an orange and chive dressing.

FROM YOUR BOX

| | |
|-------------------------|-----------------|
| BULGUR | 1 packet (150g) |
| COOKED BEETROOT | 1 packet |
| HALLOUMI | 1 packet |
| BEEF RUMP STEAKS | 600g |
| ORANGE | 1 |
| CHIVES | 1/3 bunch * |
| ROCKET & SPINACH LEAVES | 1 bag (120g) |
| ALFALFA SPROUTS | 1/2 punnet * |

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, balsamic vinegar, sugar/honey

KEY UTENSILS

saucepan, oven tray, grill/frypan or barbecue

NOTES

If you prefer, serve beetroots as is and cook halloumi on the barbecue at the same time as the beef.

Season steaks with 1 tsp ground cumin or some fresh thyme or rosemary for extra flavour!

No beef option - beef rump steak is replaced with chicken breast fillets. Increase cooking time to 10-12 minutes or until cooked through.

No gluten option - bulgur is replaced with white quinoa. Cook as per recipe instructions.



1. COOK THE BULGUR

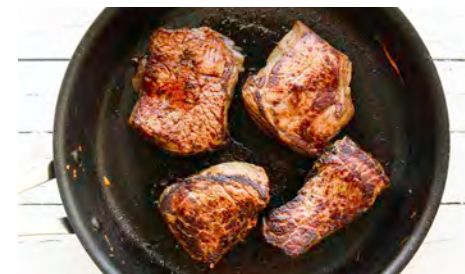
Set oven to 220°C.

Place bulgur in a saucepan with water. Bring to the boil and simmer for 15 minutes or until tender. Drain and rinse.



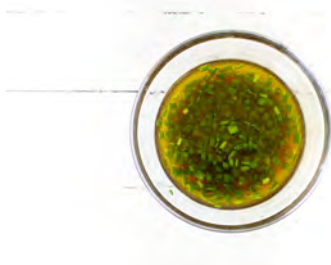
2. ROAST THE BEETS & HALLOUMI

Halve or quarter beetroots and tear halloumi into chunks. Arrange on a lined oven tray and drizzle with **oil**. Bake for 12-15 minutes or until golden.



3. GRILL THE STEAK

Heat a pan or barbecue over medium-high heat. Rub steaks with **oil, salt and pepper**. Cook for 3-4 minutes on each side or until cooked to your liking.



4. MAKE THE DRESSING

In the meantime, combine orange juice, **1 tbsp balsamic vinegar, 3 tbsp olive oil, 1/2 tsp sugar/honey** and chopped chives. Season with **salt and pepper**.



5. ARRANGE THE SALAD

Arrange leaves, bulgur, roast beets and halloumi with alfalfa sprouts on a serving platter. Drizzle with dressing.



6. FINISH AND PLATE

Serve beetroot salad with steaks and any remaining dressing.

How did the cooking go? We'd love to know - help us by sharing your thoughts!
Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

