



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: ROSEMARY

Keep leftover rosemary sprigs in water on your kitchen bench. They will develop roots after 2-3 weeks!



3. SLICED STEAK

WITH SMOKEY GARLIC BUTTER

 25 Minutes

 2 Servings

Charred corn, sliced steaks and roasted potatoes served with smoky garlic & rosemary butter.

FROM YOUR BOX

CORN COB	1
DICED POTATO	1 bag (400g)
ROSEMARY SPRIG	1
GARLIC CLOVE	1
BEEF RUMP STEAKS	300g
BABY COS LETTUCE	1 *

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil (for cooking), butter, salt, pepper, smoked paprika

KEY UTENSILS

oven tray, barbecue, grill or frypan

NOTES

Remove corn after 15 minutes if golden as potatoes may take a little longer to cook. Fry potatoes in a pan instead for quicker cooking time.

Season steaks with ground cumin for extra flavour.

No beef option - beef rump steaks are replaced with chicken breast fillets. Increase cooking time to 10-12 minutes (halve for shorter cooking time) or until cooked through.



1. ROAST THE POTATOES

Set oven to 220°C. Quarter corn cob and arrange with potatoes on a lined oven tray, toss with potatoes on a lined oven tray, toss with **oil, salt and pepper**. Finely chop rosemary and sprinkle half over the potatoes. Roast for 20 minutes (see notes).



4. PREPARE THE LETTUCE

Quarter lettuce and dress with **olive oil, salt and pepper**.



2. MAKE THE SMOKEY BUTTER

Grate **40g butter** (to soften). Combine with **2 tsp olive oil**, 1/2 tsp reserved chopped rosemary, **1/4 tsp smoked paprika**, 1/2 crushed garlic clove and a pinch of salt. Set aside.



5. FINISH AND SERVE

Slice steaks (optional) and serve with potatoes, corn, lettuce and smoky garlic butter.



3. COOK THE STEAK

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