

for the
little ones

Steak Bites & wedges

Tender and juicy steak bites served with golden wedges, fresh side salad and a tarragon honey aioli for dipping.



35 Minutes



2 Servings



Beef

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to hello@dinnertwist.com.au

FROM YOUR BOX

BABY POTATOES	400g
BEEF STEAKS	300g
AIOLI	1 sachet
HONEY SHOT	1
GEM LETTUCE	3-pack
TOMATO	1
LEBANESE CUCUMBER	1

FROM YOUR PANTRY

oil/butter for cooking, smoked paprika, salt, pepper, dried tarragon

COOKING TOOLS

oven tray, large frypan

This would be delicious served over mash with a pan gravy as well!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. Roast the Potatoes

Set oven to 220°C. Cut **baby potatoes** into wedges. Toss on a lined oven tray with **oil, 1/2 tsp smoked paprika, salt and pepper**. Roast for 25 minutes or until golden and tender.

tip Leave potatoes plain or use a herb such as rosemary if preferred.



4. Prepare the Salad

Trim and separate **lettuce** leaves. Arrange with wedged **tomato** and **cucumber** sticks in a serving bowl.

tip Dress with oil and vinegar if you like.



2. Cut & Season the Steak

Trim and cut **steak** into 2-3cm pieces. Toss with **oil, salt and pepper**.

tip You can leave the steaks whole and slice once cooked if you prefer!



5. Cook the Steak Bites

Heat large frypan with **oil/butter** over high heat. Add steak bites and cook for 2 minutes on each side or until cooked to your liking.

tip Don't stir when cooking the steak bites to ensure they sear on each side.



3. Mix the aioli

Combine **aioli** with **honey** shot and **1 tsp dried tarragon**. Set aside in the fridge until serving.

tip Leave plain if preferred or you can mix with BBQ sauce, tomato sauce or chilli sauce for a different flavour.



6. Finish and Serve

Serve steak bites with baby wedges, salad and tarragon honey aioli for dipping.