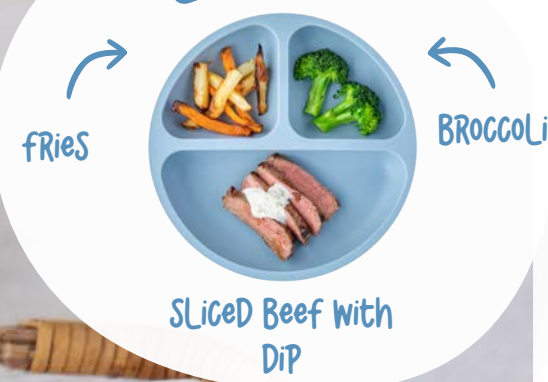


for the
little ones

Steak with Mixed fRies

Juicy garlicky beef steaks served with mixed golden fries, steamed broccoli and a herby dip sauce.

 40 Minutes 2 Servings Beef

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FROM YOUR BOX

MEDIUM POTATO	1
SWEET POTATO	400g
BEEF STEAKS	300g
GARLIC CLOVE	1
BROCCOLI	1
AIOLI	1 sachet

FROM YOUR PANTRY

oil for cooking, olive oil/butter, salt, pepper, dried tarragon, dijon mustard

COOKING TOOLS

oven tray, frypan with lid

Dice the steaks and thread onto skewers – delicious cooked on the BBQ!

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 potato and sweet potatoes into chips. Toss on a lined oven tray with **oil and salt**. Roast for 25–30 minutes or until golden and tender.

tip Cut potatoes into wedges or bite sized chunks instead if you prefer!



4. Make the Dip

Meanwhile, stir to combine aioli, **2 tsp dried tarragon and 1 tsp dijon mustard**. Set aside in the fridge until serving.

tip Leave the aioli plain if the kids prefer!



2. Season the Steaks

Toss steaks with crushed garlic, **oil, salt and pepper**.

tip You can add a dried or fresh herb for extra flavour on the steaks such as rosemary, thyme or oregano.



5. Cook the Steaks

Reheat frypan over medium-high heat. Add a little **oil** and steaks. Cook for 2–3 minutes on each side or until cooked to your liking. Set aside on a plate to rest for a few minutes.



3. Cook the Broccoli

Cut broccoli into florets. Place in a pan with **1/2 cup water**. Cover and cook for 3–5 minutes, or until softened to your liking. Drain and transfer to a serving bowl, drizzle with **olive oil or butter**. Reserve pan for step 5.



6. Finish and Serve

Serve steaks (slice if required) with a side of fries, dip sauce and broccoli.