

Steak Bites & wedges

4 Servings

Beef

35 Minutes

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

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FROM YOUR BOX

BABY POTATOES	800g
BEEF STEAKS	600g
AIOLI	1 sachet
HONEY SHOT	1
BABY COS LETTUCE	2-pack
TOMATOES	2
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.



I. Roast the Potatoes

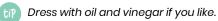
Set oven to 220°C. Cut baby potatoes into wedges. Toss on a lined oven tray with **oil, 1 tsp smoked paprika, salt and pepper**. Roast for 25 minutes or until golden and tender.

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



4. PRePare the SaLaD

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





2. Cut & SeaSon the Steak

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

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



3. Mix the aioLi

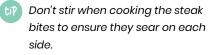
Combine aioli with honey shot and **1 tsp dried tarragon**. Set aside in the fridge until serving.

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



5. cook the Steak Bites

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





6. finish and serve

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