

for the
little onesWEDGES, SLICED
STEAK & DIP

BuRRito Beef & WeDGes

 40 Minutes Beef 4/6 Servings

Mildly spiced sliced beef served with golden potato wedges and a creamy corn, capsicum and cucumber salad

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	25g/30g	50g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	5	7
CORN COBS	2	3
RED CAPSICUM	1	2
BEEF STEAK (ONE PIECE)	600g	600g + 300g
MEXICAN SPICE MIX	1 packet	1 packet
LEBANESE CUCUMBER	1	2
SHALLOT	1	1
AIOLI	1 sachet	2 sachets
LIME	1	2

FROM YOUR PANTRY

olive oil, salt, pepper

COOKING TOOLS

oven tray, large frypan, oven dish

Serve the beef, wedges and salad into wraps for a fun burrito-style dinner.

Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.

Mexican spice mix: smoked paprika, ground cumin, dried oregano



1. Roast the wedges

Set oven to 220°C. Cut **potatoes** into wedges and spread over a lined oven tray. Toss with **olive oil, salt and pepper**. Roast for 25–30 minutes until golden and tender.

tip Spread the wedges in a single layer so they crisp instead of steaming.



4. finish Steak in the oven

Add **1 tbsp olive oil** and the remaining **Mexican spice mix** to the frypan and cook for 30 seconds. Pour over the **beef**. Place in the oven to finish cooking for 5 minutes (below the wedges).



2. COOK CORN & CAPSICUM

Remove kernels from **corn cobs**. Dice **capsicum**. Cook in a large frypan with **oil** over medium-high heat for 4–5 minutes until lightly charred. Transfer to a bowl to cool. Reserve frypan.



5. finish the salad

Dice **cucumber** and finely slice or dice **shallot**. Add to the salad bowl, stir in **aioli** and **juice from 1/2 lime**. Season with **salt and pepper**.

6P – use juice from 1 lime.

tip Keep aioli separate for dipping if preferred!



3. BROWN the Beef

Rub the **beef steak** with **1 tsp Mexican spice mix, salt and pepper**. Return the frypan to high heat with a little **oil**. Brown for 2–3 minutes on each side, then transfer to an oven dish.



6. Slice and serve

Allow **beef** to rest for 5 minutes. Slice to serve with **wedges, creamy corn salad** and remaining **lime** cut into wedges.