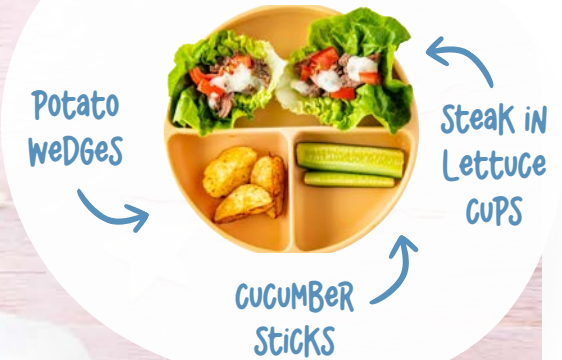




FOR the
Little ONES



Steak Bites & Wedges

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

 35 Minutes

 4/6 Servings

 Beef

	PROTEIN	TOTAL FAT	CARBOHYDRATES
Per serve	42g	52g/69g	28g/32g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	1kg	1.5kg
BEEF STEAKS	600g	600g + 300g
AIOLI	1 sachet	2 sachets
HONEY SHOT	1	2
GEM LETTUCE	3-pack	3-pack
TOMATOES	2	3
LEBANESE CUCUMBER	1	2

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 **tomatoes** 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 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).

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 **1-2 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.