



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Mushrooms

Don't remove the mushroom stems as they are also edible! They have a delicate and mild flavour that is loved in pastas, pizza and sauces!



C2

## Beef Steaks

### with Tarragon Mushrooms & Crisp Potatoes

Golden cubes of rosemary roast potatoes alongside tender beef steaks with a tarragon mushroom gravy served with a side of greens.



30 minutes



2 servings



Beef

1 July 2022

## Make a green mash!

*You can make this dish more child friendly by making a mash using the potatoes and broccolini. Boil them together until soft then mash with some butter and milk until smooth.*

## FROM YOUR BOX

MEDIUM POTATOES	3
ROSEMARY STALK	1
BROCCOLINI	1 bunch
BEEF STEAKS	300g
SHALLOT	1
BUTTON MUSHROOMS	150g

## FROM YOUR PANTRY

oil for cooking, butter, salt, pepper, plain flour (or flour of choice), soy sauce, dried tarragon

## KEY UTENSILS

large frypan, oven tray, saucepan

## NOTES

The oven is set high to achieve extra crispy potatoes quickly. If your oven doesn't reach 250°C you can set it at 220°C and leave the potatoes in longer until golden.

You can roast the broccolini if preferred.



### 1. ROAST THE POTATOES

Set oven to 250°C (see notes).

Dice the potatoes and chop rosemary leaves. Toss on a lined oven tray with **oil, salt and pepper**. Roast in oven for 20–25 minutes or until golden and crisp.



### 2. COOK THE BROCCOLINI

Bring a saucepan of water to boil (see notes). Slice broccolini in halves and add to boiling water. Cook for 5 minutes until tender. Drain and return to pan with **1/2 tbsp butter**.



### 3. COOK THE STEAKS

Meanwhile, heat a frypan over medium-high heat. Coat steaks with **oil, salt and pepper**. Cook for 2–4 minutes each side or until cooked to your liking. Remove to a plate and keep pan on heat.



### 4. COOK THE MUSHROOMS

Add **1/2 tbsp oil** and **1/2 tbsp butter** to pan. Slice shallot and mushrooms, add to pan as you go. Stir in **1/2 tsp tarragon** and **2 tsp soy sauce**. Cook for 3–4 minutes until softened.



### 5. SIMMER THE SAUCE

Stir **1/2 tbsp flour** through mushrooms until combined. Gradually stir in **1/2 cup water** and simmer for 2–3 minutes until thickened. Take off heat. Return steaks along with any resting juices. Season with **salt and pepper** to taste.



### 6. FINISH AND SERVE

Serve steaks and tarragon mushrooms with roast potatoes and broccolini.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

