



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Garlic


Remove the smell of garlic from your hands by running them under cold water while rubbing a stainless steel object!



C2 Paprika Steaks with Squashed Potatoes

Beef steaks finished with garlic paprika oil, alongside crispy squashed baby potatoes with béarnaise sauce and fresh garden salad.

 35 minutes

 2 servings

 Beef

23 September 2022

Change the potatoes!

You can use the potatoes to make crispy wedges or boil them and make mashed potatoes if preferred!

FROM YOUR BOX

BABY POTATOES	400g
BABY COS LETTUCE	1
TOMATO	1
LEBANESE CUCUMBER	1
BEEF STEAKS	300g
GARLIC CLOVE	1
BÉARNAISE SAUCE	100g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground paprika, red wine vinegar

KEY UTENSILS

large frypan, saucepan, oven tray

NOTES

You can toss your potatoes with fresh chopped rosemary or dried oregano before roasting.

Béarnaise sauce ingredients: Canola oil, butter (cream (milk), salt, water), free range whole egg, mustard (water, mustard seed, sugar, salt, food acid (acetic), turmeric, spice extract, garlic extract), tarragon, lemon juice, white vinegar.



1. BOIL THE POTATOES

Set oven to 250°C.

Place potatoes in a saucepan (halve any larger ones) and cover with water. Bring to a boil, simmer for 12-15 minutes, or until tender but still firm.



2. PREPARE THE SALAD

Tear and rinse lettuce leaves. Wedge tomato and slice cucumber. Toss together in a salad bowl with **1 tbsp vinegar** and **1 tbsp olive oil**. Set aside.



3. COOK THE STEAKS

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 to rest.



4. SQUASH THE POTATOES

Drain potatoes, toss with **oil, salt and pepper** on a lined oven tray (see notes). Flatten using the base of a mug. Roast on top shelf of oven for 10-15 minutes, until golden and crispy.



5. MAKE THE PAPRIKA OIL

Reheat frypan over medium heat with **2 tbsp olive oil**. Slice and add garlic along with **1 tsp paprika** and **1/2 tbsp vinegar**. Heat through for 1 minute, pour over steaks.



6. FINISH AND SERVE

Serve squashed potatoes with béarnaise sauce, steaks, and salad.

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**

