



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Parmesan

Parmesan is an aged cow's milk cheese which is loved for its strong nutty flavour. If you have any left over you can use it on pasta or to melt over roast veggies!



C2 Romesco Beef Steaks

Tender beef steaks with golden roast potatoes, served with a roasted capsicum Romesco sauce and a fresh pear, rocket and Parmesan salad.

 25 minutes

 2 servings

 Beef

28 January 2022

Add some flair!

For more depth of flavour cook the steaks with chopped rosemary or crushed garlic and a little butter. You can also toast the almonds or add some chilli flakes to the Romesco sauce!

FROM YOUR BOX

MEDIUM POTATOES	2
WHOLE ROASTED PEPPERS	1 jar
RAW ALMONDS	1 packet (40g)
BEEF STEAKS	300g
GREEN PEAR	1
ROCKET LEAVES	1 bag (60g)
SHAVED PARMESAN	1 bag (125g)

FROM YOUR PANTRY

oil/butter for cooking, olive oil, salt, pepper, balsamic vinegar, 1/2 garlic clove

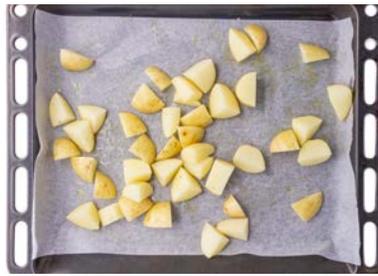
KEY UTENSILS

oven tray, frypan or griddle pan, stick mixer or blender

NOTES

If your oven doesn't reach 250°C, set it to 220°C and keep the potatoes in for 5 minutes longer or until golden.

Sprinkle any leftover Parmesan on top of the roast potatoes!



1. ROAST THE POTATOES

Set oven to 250°C (see notes).

Chop potatoes. Toss on a lined oven tray with **oil, salt and pepper**. Roast on top shelf of oven for 20 minutes or until cooked through.



4. PREPARE THE SALAD

Slice pear. Toss together with rocket leaves, shaved Parmesan (use to taste) and remaining sliced peppers. Drizzle with **1 tbsp balsamic vinegar**.



2. MAKE THE SAUCE

Drain and slice roasted peppers. Roughly chop almonds and **1/2 garlic clove**. Use a stick mixer or blender to blend 1/2 the peppers (reserve 1/2 for salad) with **1/2 tbsp vinegar, 1 tbsp olive oil**, chopped almonds and garlic until smooth. Season with **salt and pepper**.



5. FINISH AND SERVE

Divide potatoes, steak and salad among plates. Serve with romesco sauce.



3. COOK THE STEAKS

Coat steaks with **oil, salt and pepper**. Cook in a frypan or griddle pan over medium-high heat for 2-4 minutes each side or until cooked to your liking. Set aside to rest.

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

