



**Product Spotlight:
Radishes**

The strength of flavour in radishes can vary greatly; if too strong – slice and place in water for 15 minutes before eating!



Seared Beef Steaks
with Chive Butter and Summer Salad

Grass-fed beef steaks, seared on the BBQ and finished with delicious chive butter, served with golden roasted potato cubes and a fresh radish salad.

Prep Ahead!

Take the beef steaks out to come to room temperature before cooking. This will help get an even cook when you add them to the hot BBQ.



25 minutes



2 servings



Beef

6 January 2023

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	27g	53g

FROM YOUR BOX

MEDIUM POTATOES	3
SNOW PEAS	1 bag (150g)
ORANGE	1
RADISHES	1 bunch
BEEF STEAKS	300g
CHIVES	1 bunch

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, butter, balsamic vinegar, dried thyme

KEY UTENSILS

frypan/griddle or BBQ, oven tray

NOTES

Season the butter with salt if you are using unsalted butter.

Keep any leftover radishes in a bowl of water in the fridge. This will prevent them from dehydrating and keep them fresh!

You can add some ground cumin or coriander to the steaks for extra flavour.



1. ROAST THE POTATOES

Set oven to 250°C. Take **40g butter** out to soften (see notes).

Chop potatoes and toss on a lined oven tray with **1 tsp thyme, oil, salt and pepper**. Roast in oven for 20–25 minutes until golden and cooked through.



4. MAKE THE CHIVE BUTTER

Finely slice chives and combine 1/2 with softened butter. Add remaining chives to the salad.



2. PREPARE THE SALAD

Whisk **1 tbsp balsamic vinegar** and **1/2 tbsp olive oil** together in a bowl. Trim and slice snow peas, peel and slice orange and radishes to taste (see notes). Toss together with dressing.



5. FINISH AND SERVE

Divide potatoes, salad and steaks among plates. Serve with chive butter.



3. COOK THE STEAKS

Heat a frypan/griddle or BBQ over medium-high heat. Coat steaks with **oil, salt and pepper** (see notes). Cook 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**

