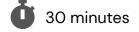




# Asian Beef Steaks

# with Apple Slaw and Sweet Potato Chips

A vibrant and delicious dish featuring grass-fed beef steaks from Dirty Clean Foods, fresh apple coleslaw and sweet potato chips, finished with a sweet soy dressing and fried shallots.





4 servings



# Change the sauce!

For a creamier sauce, you can combine chopped coriander with mayonnaise or sweet chilli sauce with mayonnaise.

# FROM YOUR BOX

| SWEET POTATOES | 800g           |
|----------------|----------------|
| CORIANDER      | 1 packet       |
| AVOCADO        | 1              |
| GREEN APPLE    | 1              |
| ORIENTAL SLAW  | 1 bag (250g)   |
| BEEF STEAKS    | 600g           |
| FRIED SHALLOTS | 1 packet (20g) |
|                |                |

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce, sugar (of choice), apple cider vinegar

## **KEY UTENSILS**

large frypan, oven tray

#### **NOTES**

We used brown sugar in the dressing. You could use sesame oil in the dressing for a more authentic flavour.



## 1. ROAST THE POTATOES

Set oven to 220°C.

Cut sweet potatoes into chips. Toss on a lined oven tray with **oil**, **salt and pepper**. Roast for 20-25 minutes until golden and cooked through.



# 2. PREPARE THE DRESSING

Finely chop coriander stems. Combine with 2 tbsp vinegar, 2 tbsp soy sauce, 2 tbsp oil and 1 tbsp sugar (see notes).



# 3. PREPARE THE SALAD

Chop remaining coriander, dice avocado and slice apple. Toss together with oriental slaw and 2 tbsp dressing.



# 4. 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.



# **5. FINISH AND SERVE**

Slice steaks and divide among plates along with sweet potato chips and salad. Spoon over dressing to taste and garnish with fried shallots.



