



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!




C4 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

 4 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 broccoli. Boil them together until soft then mash with some butter and milk until smooth.

FROM YOUR BOX

MEDIUM POTATOES	800g
ROSEMARY STALK	1
BROCCOLI	1
BEEF STEAKS	600g
SHALLOT	1
BUTTON MUSHROOMS	300g

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 broccoli 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 BROCCOLI

Bring a saucepan of water to boil (see notes). Cut broccoli into small florets 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 tbsp oil** and **1 tbsp butter** to pan. Slice shallot and mushrooms, add to pan as you go. Stir in **1 tsp tarragon** and **1 tbsp soy sauce**. Cook for 3–4 minutes until softened.



5. SIMMER THE SAUCE

Stir **1 tbsp flour** through mushrooms until combined. Gradually stir in **1 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 broccoli.

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

