

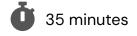




# **Mustard Beef Steaks**

# with Sour Cream Wedges

Pub dinner without having to deal with the crowds? Yes please! Beef steaks coated with mustard, served with a fresh and crunchy salad, and thick potato wedges with sweet chilli sour cream for dipping!





2 servings



For fussy eaters, skip the mustard and divide it among steaks for those who will enjoy it. If you prefer a stronger mustard flavour, add mustard to cooked steaks.

TOTAL FAT CARBOHYDRATES

52g

## **FROM YOUR BOX**

MEDIUM POTATOES	3
BABY COS LETTUCE	1
ТОМАТО	1
BEEF STEAKS	300g
MUSTARD	1 jar
SOUR CREAM	1 tub

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, sweet chilli sauce

#### **KEY UTENSILS**

large frypan, oven tray

#### **NOTES**

Add flavour to your wedges such as smoked paprika, dried thyme or rosemary.

Add to the salad! Olives, cucumber, capsicum, carrot, or toasted seeds or nuts would all make a great addition.



#### 1. ROAST THE WEDGES

Set oven to 250°C.

Wedge **potatoes** and add to a lined oven tray. Toss with **oil**, **salt and pepper** (see notes). Roast for 25-30 minutes or until tender and golden.



## 2. MAKE THE SALAD

Roughly chop lettuce and wedge tomato. Add to a bowl (see notes) and toss with 1 tbsp olive oil, 1 tsp vinegar, salt and pepper.



#### 3. COOK THE STEAKS

Coat steaks with salt, pepper and mustard (see cover for notes). Heat a frypan over medium-high heat with oil. Add steaks and cook for 2-4 minutes or until cooked to your liking. Set aside to rest.



# 4. PREPARE THE SOUR CREAM

Optional: Add **sour cream** to a bowl and top with **1-2 tbsp sweet chilli sauce** (use sweet chilli sauce to taste).



# 5. FINISH AND SERVE

Divide **salad** and **steak** among plates. Serve tableside along with **wedges** and **sweet chilli sour cream.** 



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