



Product Spotlight: Onion

Did you know onions were a form of currency in the Middle Ages? They paid for rent, goods and services, and they were even given as gifts!



Butter Sauce Steaks with Potato Hash

Seared beef steaks, sliced and tossed in a silky butter sauce with thyme, served with golden potato cubes and sautéed vegetables.



30 minutes



2 servings



Beef

Switch it up!

You can use the potatoes to make a mash instead! Serve the steaks whole and serve the butter sauce on the side if preferred.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	20g	50g

FROM YOUR BOX

MEDIUM POTATOES	3
BROWN ONION	1
THYME	1 packet
*SNOWPEAS	150g
CHERRY TOMATOES	200g
BEEF STEAKS	300g

FROM YOUR PANTRY

oil for cooking, salt, pepper, plain flour, butter (see notes), 1 stock cube (of choice)

KEY UTENSILS

oven tray, 2 frypans

NOTES

* The broccolini in this dish is unavailable and has been replaced with snow peas.

You can replace butter with olive oil for a dairy-free option.

Add any resting juices from steaks to the butter sauce for extra flavour.



1. ROAST THE POTATOES

Set oven to 250°C.

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



2. COOK THE ONION

Heat a frypan over medium–high heat with **1 tbsp oil** and **1 tbsp butter**. Slice and add **onion** along with **1 tbsp thyme leaves**. Cook for 8 minutes until softened.



3. COOK THE VEGETABLES

Meanwhile, trim ***snow peas** and halve **tomatoes**. Add to a second frypan over medium heat with **2 tsp butter** and **1–2 tbsp water**. Cook for 6–8 minutes until tender. Season with **salt and pepper** to taste.



4. SIMMER THE SAUCE

Stir **3 tsp flour** and **1/2 crumbled stock cube** into onions until coated. Pour in **1 cup water** and simmer for 5 minutes until thickened. Season with **salt and pepper** to taste. Swirl in **1 tbsp butter** until melted. Reduce heat to low.



5. COOK THE STEAKS

Coat **steaks** with **oil, salt and pepper**. Reheat frypan (from vegetables) to high. Cook steaks for 2–4 minutes each side or until cooked to your liking. Slice steaks and toss through butter sauce (see notes).



6. FINISH AND SERVE

Serve butter sauce steaks with vegetables and potato hash.



Scan the QR code to
submit a Google review!

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**

