



Product Spotlight: Potatoes

Did you know? Potatoes have 40% less carbohydrates than pasta, 60% more vitamin C than blueberries and 80% more potassium than bananas!



Mustard Beef Steaks with Ranch Potato Salad

Seared beef steaks cooked to your liking, served with a Bavarian mustard butter, paired with a creamy summer potato salad with a ranch yoghurt dressing.

Jazz up the salad!

Add any classic favourites to the potato salad! Diced cornichons, chopped fresh dill, parsley or shallot work well! You can even add some crispy bacon or hard boiled eggs to make extra serves!



25 minutes



4/6 servings



Beef

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	38g/42g	18g/20g	32g/34g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	4	6
SWEET POTATO	400g	400g
NATURAL YOGHURT	1 tub	2 tubs
RANCH SPICE MIX	10g	2 x 10g
CELERY STICKS	2	3
BAVARIAN MUSTARD	1 jar	2 jars
BEEF STEAKS	600g	600g + 300g
BABY COS LETTUCE	1	2-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, 60g butter

KEY UTENSILS

griddle pan or BBQ, saucepan

NOTES

Ranch spice mix: onion powder, ground garlic powder, dried dill tops, dried thyme, dried parsley.



1. BOIL THE POTATOES

Set aside **60g butter** to soften.

Dice **potatoes** and **sweet potatoes**. Place in a saucepan and cover with water. Bring to a boil and simmer for 10–12 minutes or until tender. Drain and cool under running water.

6P – set aside **80g butter** to soften.



4. COOK THE STEAKS

Coat **steaks** with **oil, salt and pepper**. Heat a griddle pan or BBQ over medium-high heat. Cook **steaks** for 2–4 minutes each side or until cooked to your liking. Set aside to rest.



2. PREPARE THE DRESSING

Meanwhile, combine **yoghurt** and **ranch spice** in a large bowl. Dice and add **celery**. Set aside.



3. MAKE THE MUSTARD BUTTER

Combine **mustard** with **softened butter** and season with **salt and pepper**.



5. TOSS THE POTATOES

Toss cooked **potatoes** with **dressing**. Season well with **salt and pepper**. Separate and rinse **lettuce** leaves.



6. FINISH AND SERVE

Arrange **lettuce** on a serving plate and top with **potato salad**. Serve with **steaks** and **mustard butter**.



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