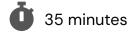


Mustard Beef Steaks

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!





4/6 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.

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
BABY COS LETTUCE	1	2-pack
TOMATOES	2	3
BEEF STEAKS	600g	600g + 300g
MUSTARD	2 jars	2 jars
SOUR CREAM	1 tub	2 tubs

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 **2-3 tbsp olive oil**, **2-3 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 mix with **1 tbsp water**. Top with **1-2 tbsp sweet chilli sauce**.

6P - Use 2 tubs sour cream with 1 tbsp water and 3 tbsp sweet chilli sauce.



5. FINISH AND SERVE

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

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 **0448 042 515** or send an email to hello@dinnertwist.com.au



