



DINNER TWIST
LOCAL. HEALTHY. DELIVERED




Product Spotlight: Bocconcini


Bocconcini are small mozzarella cheese balls. In fact, in Italian, the name means 'little bites'!



3 Beef Strips with Crispy Potatoes and Salad

A sure hit for kids and adults alike. Crispy baked potato wedges, bocconcini salad, and tender free-range beef strips fried in a sweet & savoury mustard sauce.

 30 minutes

 2 servings

 Beef

1 March 2021

Help from little hands

If you're not in a hurry, invite the kids to help out in the kitchen! They can cut the tomato and cucumber, tear the bocconcini, and toss together the salad. You can also get their help when seasoning the beef strips and teach them about salty flavour.

FROM YOUR BOX

BABY POTATOES	400g
TOMATO	1
LEBANESE CUCUMBER	1
BABY COS LETTUCE	1
CHERRY BOCCONCINI	1/2 tub (100g) *
BEEF STRIPS	300g
BBQ MUSTARD	1 jar
THYME	1/2 packet *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, balsamic vinegar, 1 tbsp natural yoghurt (or sour cream or mayonnaise)

KEY UTENSILS

large frypan, oven tray

NOTES

Any leftover BBQ mustard keeps well in your fridge and is a great addition to burgers, hot dogs, or even pizza!

No beef option – beef strips are replaced with **chicken stir-fry strips**. Cook for 4–5 minutes or until cooked through.



1. COOK THE POTATOES

Set the oven to 220°C.

Wedge potatoes and toss on a lined oven tray with **oil, salt and pepper**. Cook for 20–25 minutes until golden and crunchy.



2. MAKE THE SALAD

Wedge tomato and slice cucumber. Toss together with roughly chopped lettuce and torn bocconcini. Dress with **2 tsp olive oil, 1 tsp vinegar, salt and pepper** (optional).



3. COOK THE BEEF STRIPS

Heat a frypan over high heat. Toss beef strips with **oil, salt and pepper**. Cook in batches, tossing for 2–3 minutes. Return all to pan and stir through 2 tbsp BBQ onion mustard and 1/2 tbsp thyme leaves.



4. MAKE THE DIPPING SAUCE

Mix 1 tbsp mustard with **1 tbsp yoghurt and 1/2 tbsp olive oil** (see notes).



5. FINISH AND PLATE

Serve beef strips with potatoes, salad and dipping sauce.

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**

