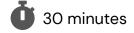




Minute Steaks

with Cheesy Potatoes

Pan-fried minute beef steaks (aka scallopini) served alongside cheesy baked potatoes and a fresh side salad. Simple and delicious!





2 servings



Small choppers

There are several things to cut and chop in this recipe; potatoes, tomatoes, onion, radishes, lettuce and capsicum. If you have the time, why not invite the kids to help out? You can talk about the different textures and colours as you go!

FROM YOUR BOX

BABY POTATOES	400g
CHERRY TOMATOES	1/2 bag (100g) *
RED ONION	1/2 *
BABY COS LETTUCE	1
GREEN CAPSICUM	1/2 *
RADISHES	1/4 bunch *
CARAMELISED BALSAMIC DRESSING	1 sachet
OREGANO	1/2 packet *
GRATED CHEDDAR CHEESE	1/2 packet (100g) *
BEEF SCALLOPINI	300g

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

oven tray, large frypan,

NOTES

If preferred, keep the cherry tomatoes fresh on the side or add them to the salad.

No beef option - beef scallopini are replaced with chicken schnitzels. Increase cooking time to 4-5 minutes on each side or until cooked through.



1. COOK THE POTATOES

Set oven to 220°C.

Dice potatoes, halve cherry tomatoes (see notes) and slice onion. Toss together on a lined oven tray with 1/2 tsp paprika, oil, salt and pepper. Cook for 15-20 minutes until just tender.

See step 3.



4. COOK THE STEAKS

Heat a large frypan over <u>high</u> heat. Rub minute steaks (scallopini) with **oil**, **salt and pepper**. Cook in batches for 1 minute on each side, or until browned and cooked to your liking. Take off heat, return all steaks to the pan, and pour in remaining balsamic dressing.



2. MAKE THE SALAD

Roughly chop lettuce, slice capsicum and radishes. Toss together in a bowl with <u>1/2</u> sachet of dressing.



3. FINISH THE POTATOES

Chop the oregano. Scatter over the top of the potato tray along with cheese and return to the oven for 5 minutes.



5. FINISH AND PLATE

Serve steaks with cheesy potatoes and salad.

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



