



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Nectarines

Nectarines were developed from a peach by a natural mutation. In fact, nectarines are identical to peaches with the exception of one gene. The gene difference makes peaches fuzzy and nectarines smooth.



## 3 Barbecued Steaks and Chips with Nectarine Salsa

Sweet nectarine diced with capsicum and Lebanese cucumber alongside chips and steaks with a herbed butter.

 25 minutes

 2 servings

 Beef

31 December 2021

## Mix it up!

*You can cook this meal on the barbecue. Thinly slice the potatoes and cook on the plate with the corn. Grill the nectarines and capsicum before dicing for a warm salsa.*

## FROM YOUR BOX

POTATOES	2
CORN COB	1
CHIVES	1
BEEF STEAKS	300g
RED CAPSICUM	1
NECTARINE	1
LEBANESE CUCUMBER	1

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil/butter for cooking, olive oil, salt, pepper, 1 garlic clove, red wine vinegar, dried thyme

## KEY UTENSILS

frypan/grill pan or BBQ, oven tray

## NOTES

If your butter is hard, you can soften by grating it.

You can replace the dried thyme with any fresh herbs you have in the garden (thyme, oregano, rosemary all work well).

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



### 1. COOK THE CHIPS

Set oven to 220°C.

Cut potatoes into chips and quarter corn cob. Toss on a lined oven tray with **1 tsp thyme, oil, salt and pepper** (see notes). Cook for 20–25 minutes until golden and cooked through.



### 2. MAKE THE HERB BUTTER

Finely chop chives. Combine half with **1 crushed garlic clove, 1/2 tsp thyme, 1 tbsp butter/oil** (see notes), **salt and pepper**.



### 3. COOK THE STEAKS

Heat barbecue or frypan to medium–high heat. Season steaks with **oil, salt and pepper**. Cook for 2–4 minutes each side until cooked to your liking. Remove to a plate and dot with half the herb butter.



### 4. MAKE THE SALSA

Dice capsicum, nectarine and cucumber. Toss with remaining chives (to taste), **2 tsp olive oil, 1 tsp vinegar, salt and pepper**.



### 5. FINISH AND SERVE

Serve steaks with chips, corn, salsa and extra herb butter on the side.

**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**

