



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Beef Scallopini

Beef scallopini — also known as minute steaks — are thin cuts of beef. As the name implies, they only need to cook for about one minute per side on a very hot pan! Now *that's* a time saver!



## 3 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!

 30 minutes

 2 servings

 Beef

23 November 2020

### *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 high 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 1/2 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**

