



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

 4 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	800g
TOMATOES	2
LEBANESE CUCUMBER	1
BABY SPINACH	1/2 bag (100g) *
CHERRY BOCCONCINI	1/2 tub (100g) *
BEEF STRIPS	600g
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, 2 tbsp natural yoghurt (or sour cream or mayonnaise)

KEY UTENSILS

large frypan, oven tray

NOTES

If you prefer cooked spinach, add it to the frypan at the end of step 3 instead of using in salad.

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 tomatoes and slice cucumber. Toss together with spinach (see notes) and torn bocconcini. Dress with **1 tbsp olive oil, 1/2 tbsp 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 1/2 jar BBQ onion mustard and 1 tbsp thyme leaves.



4. MAKE THE DIPPING SAUCE

Mix remaining mustard with **2 tbsp yoghurt and 1 tbsp olive oil**.



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**

