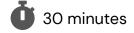




# **Minute Steaks** with Cheesy Potatoes

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





4 servings



# Small choppers

There are several things to cut and chop in this recipe; potatoes, tomatoes, onion, carrot, 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	800g
CHERRY TOMATOES	1 bag (200g)
RED ONION	1/2 *
BABY COS LETTUCE	1
GREEN CAPSICUM	1
CARROT	1
CARAMELISED BALSAMIC DRESSING	2 sachets
OREGANO	1/2 packet *
GRATED CHEDDAR CHEESE	1/2 packet (100g) *
BEEF SCALLOPINI	600g

<sup>\*</sup>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 tsp paprika, oil, salt and pepper. Cook for 15-20 minutes until just tender.

See step 3.



# 2. MAKE THE SALAD

Roughly chop lettuce, slice capsicum and carrot. Toss together in a bowl with 1 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.



# 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, add all steaks back into pan, and pour in remaining sachet of balsamic dressing.



# **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



