



DINNER TWIST
LOCAL, HEALTHY, DELIVERED





Product Spotlight: Dukkah

Dukkah is a mix of herbs, nuts and spices that brings a world of flavour to your dishes. It's often served as a dipping mix for crusty bread alongside a good olive oil.

3 Pan-Fried Beef Scallopini with Chopped Salad

Simple? Yes! Easy to cook? Sure thing! Delicious? Absolutely! These tender beef scallopini served with dressed potatoes and chopped salad tick all the boxes.

 30 minutes

 4 servings

 Beef

18 January 2021

Dukkah on the side

We drizzled dukkah over the entire plate before serving, but if you're cooking for fussy eaters, you can simply keep the dukkah on the side or save it for another time.

FROM YOUR BOX

BABY POTATOES	800g
GREEN BEANS	1 bag (150g)
CHERRY TOMATOES	1 bag (200g)
RADISHES	1/3 bunch *
CONTINENTAL CUCUMBER	1/2 *
FESTIVAL LETTUCE	1/2 *
CHIVES	1/2 bunch *
BEEF SCALLOPINI	600g
DUKKAH	1 packet (40g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, oil for cooking, salt, pepper, mustard (dijon or seeded), dried thyme (see notes), vinegar (we used red wine vinegar)

KEY UTENSILS

large frypan, saucepan

NOTES

If you have fresh thyme in your garden, use this in place of dried thyme.

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



1. COOK THE POTATOES

Halve or quarter potatoes, place in a saucepan and cover with water. Bring to the boil and simmer for 10 minutes or until tender. Cut beans into 3cm pieces and add to saucepan for the last 3 minutes. Drain and run under cold water.



2. MAKE THE SALAD

Halve or quarter tomatoes, slice radishes and cucumber, tear or roughly chop lettuce. Toss together in a bowl.



3. MAKE THE DRESSING

Slice chives and whisk together in a bowl with **1 tbsp vinegar, 3 tbsp olive oil, 1/2 tbsp mustard, 1 tbsp water, salt and pepper.**



4. COOK THE SCALLOPINI

Heat a frypan over high heat. Rub scallopini with **oil, 1 tsp thyme, salt and pepper.** Cook for 1 minute each side (in batches if necessary) or until browned and cooked to your liking.



5. DRESS THE POTATOES

Return potatoes and beans to the saucepan and toss with 2 tbsp of the dressing. Season to taste with **salt and pepper.**



6. FINISH AND PLATE

Serve potatoes, salad and scallopini on plates. Sprinkle over dukkah and serve with remaining dressing.

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**

