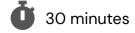




# **Steak and Wedges**

# with Béarnaise Sauce

A pub classic, but at home! Tender grass-fed WA beef steaks alongside crunchy & colourful coleslaw, baked potato wedges and a creamy béarnaise sauce.





4 servings



# Mash it up!

Don't want to turn on the oven, or just not in the mood for wedges? Make mashed potatoes instead! Halve and boil the potatoes, then drain and mash. Add butter/oil, sour cream, salt, pepper and/or herbs to taste.

## FROM YOUR BOX

BABY POTATOES	800g
SHREDDED RED CABBAGE	1 packet (200g)
SPRING ONIONS	1/4 bunch *
CARROT	1
GREEN APPLES	2
CHERRY TOMATOES	1 bag (200g)
BEEF STEAKS	600g
BÉARNAISE SAUCE	100g

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, dried thyme, red wine vinegar

#### **KEY UTENSILS**

large frypan, oven tray

#### **NOTES**

Cut the apple into sticks and serve on the side with whole cherry tomatoes if preferred. Add some mayonnaise or yoghurt if you like a creamy coleslaw.

You can also cook the steaks on the barbecue.

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 WEDGES

Set oven to 220°C.

Cut potatoes into wedges and toss on a lined oven tray with oil, salt and pepper. Cook for 20-25 minutes until golden and crunchy.



# 2. MAKE THE COLESLAW

Tip the cabbage into a bowl. Slice spring onions, grate carrot, dice apples and quarter cherry tomatoes. Toss together with 2 tbsp olive oil, 1 tsp vinegar, salt and pepper (see notes).



### 3. COOK THE STEAKS

Heat a frypan over medium-high heat (see notes). Rub steaks with oil, 1 tsp thyme, salt and pepper. Cook for 2-4 minutes each side or until cooked to your liking.



# 4. FINISH AND PLATE

Serve wedges, salad and steak on plates with Béarnaise sauce on the side.



