



### Product Spotlight: Mushrooms

It is best to store mushrooms in the paper bags they are packed in as it allows them to breathe. Air-tight containers will cause condensation, and this will spoil them.



## Dill Ranch Beef Steaks and Sautéed Veg on Roasted Potatoes

Beef steaks cooked in lemon pepper and vegetables sautéed with smoked paprika served over roasted potatoes with a dill ranch sauce drizzled over.



25 minutes



2 servings



Beef

7 July 2023

## Bulk it up!

*If you want extra servings from this meal, serve the sautéed vegetables, steak and dill ranch sauce in long bread rolls. Cut the potatoes and some carrots into chips, roast and serve as a side.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	45g	22g	61g

## FROM YOUR BOX

MEDIUM POTATOES	2
SHALLOT	1
YELLOW CAPSICUM	1
GREEN CAPSICUM	1
SLICED MUSHROOMS	1 punnet (200g)
BEEF STEAKS	300g
AIOLI	1 packet (50g)

## FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, lemon pepper, dried dill, white wine vinegar

## KEY UTENSILS

2 frypans, oven tray

## NOTES

Many lemon pepper seasoning mixes contain salt and pepper, so you don't need to season the steaks with salt and pepper.

You can add minced garlic and finely chopped parsley to your ranch sauce for extra flavour.

Aioli ingredients: Canola oil (non GM), free-range egg, honey, mustard, garlic, white vinegar, lemon juice, salt.



### 1. ROAST THE POTATOES

Set oven to 220°C.

Thinly slice potatoes. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 15–20 minutes until golden and tender.



### 2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil**. Slice shallot and capsicums. Add to pan as you go along with mushrooms and **3 tsp smoked paprika**. Sauté for 6–8 minutes until vegetables are tender.



### 3. COOK THE STEAKS

Heat a second frypan over medium-high heat. Coat steaks in **oil** and **2 tsp lemon pepper** (see notes). Add to pan and cook for 2–4 minutes each side until cooked to your liking. Set aside to rest.



### 4. MAKE THE RANCH SAUCE

Add aioli to a bowl along with **1/2 tsp dill**, **1 tsp water** and **1 tsp vinegar** (see notes). Stir to combine.



### 5. FINISH AND SERVE

Slice the steaks.

Arrange roasted potatoes on a large platter. Top with sautéed vegetables and slices of steak. Drizzle over ranch sauce. Serve tableside.



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