



**Product Spotlight:
Sugarloaf Cabbage**

Sugarloaf (*Brassica oleracea*) is an heirloom variety of cabbage that dates back to 1655! It has a lovely mild flavour and is sweeter than most other cabbage. This variety is fantastic cooked or raw in salads and coleslaw.



Sumac Beef Steaks
with Charred Harissa Cabbage

Grass-fed beef steaks coated in sumac and BBQ'd, served with charred harissa sugarloaf cabbage, fresh coriander salsa and garlic yoghurt.

Spice it up!

Substitute sumac with dried coriander, lemon pepper, dried oregano, ground cumin or lemon zest.



20 minutes



2 servings



Beef

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	44g	18g	42g

FROM YOUR BOX

HARISSA PASTE	1 sachet
SUGARLOAF CABBAGE	1
NATURAL YOGHURT	1 tub
BEEF STEAKS	300g
TOMATO	1
SHALLOT	1
CORIANDER	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, 1 garlic clove, sumac, vinegar (of choice)

KEY UTENSILS

BBQ (or griddle pan)

NOTES

Use cabbage to taste. Any leftover cabbage can be used in coleslaws, added to fried rice or pickled!



1. PREPARE THE CABBAGE

Mix harissa paste with **2 tbsp olive oil**. Wedge cabbage (see notes). Coat cabbage wedges with prepared harissa paste.



2. BBQ THE CABBAGE

Heat a BBQ over medium-high heat. Add cabbage wedges and cook for 4-5 minutes each side until charred.



3. MAKE THE GARLIC YOGHURT

Crush **garlic clove**. Add to a bowl along with yoghurt, **salt and pepper**. Stir to combine. Set aside in fridge if it's a particularly warm day.



4. BBQ THE STEAKS

Coat steaks in **oil, 1 tsp sumac, salt and pepper**. Add to BBQ and cook for 2-4 minutes each side until cooked to your liking. Set aside to rest.



5. MAKE THE SALSA

Dice tomato and shallot. Roughly chop coriander (including stems). Add to a bowl along with **1 1/2 tsp vinegar, salt and pepper**. Stir to combine.



6. FINISH AND SERVE

Serve steaks, salsa and cabbage tableside. Drizzle 1/2 garlic yoghurt over cabbage and serve remaining on the side.

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**

