



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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.



G4

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



4 servings



Beef

9 September 2022

Bulk it up!

If you want to get extra serves out of 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
	41g	26g	44g

FROM YOUR BOX

MEDIUM POTATOES	1 bag (800g)
BROWN ONION	1
BUTTON MUSHROOMS	1 bag (300g)
CAPSICUMS	2
BEEF STEAKS	600g
AIOLI	1 packet (100g)

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 we have omitted seasoning 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 onion, mushrooms and capsicums. Add to pan as you go along with **1 tbsp 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 **1 tbsp lemon pepper** (see notes). Add to pan and cook for 2–4 minutes each side until cooked to your liking.



4. MAKE THE RANCH SAUCE

Add aioli to a bowl along with **1 tsp dill, 2 tsp water** and **2 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.

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**

