



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Thyme

To quickly remove thyme leaves, place your fingers at the bottom of the stem, hold it upside down and firmly slide the leaves down.



G4 Garlic Beef Steaks with Whipped Cauliflower and Thyme Oil

Beef steaks cooked with crushed garlic, umami-packed sautéed mushrooms and whipped cauliflower (that even the fussiest eaters won't say no to!), served with a fresh thyme oil.

 30 minutes

 4 servings

 Beef

17 June 2022

Make a pan sauce!

Instead of thyme oil, make a pan sauce! Coat steaks in oil, salt and pepper and cook. Remove steaks from pan. Reduce heat to low, add crushed garlic, thyme and 1 tbsp butter. Cook for 2 minutes and drizzle over steaks.

Per serve: **PROTEIN** 49g **TOTAL FAT** 30g **CARBOHYDRATES** 13g

FROM YOUR BOX

CAULIFLOWER	1
THYME	1 packet
GARLIC CLOVES	2
BEEF STEAKS	600g
MUSHROOMS	1 bag (300g)
SHAVED PARMESAN	1 packet
MESCLUN LEAVES	1 bag (120g)

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar, soy sauce

KEY UTENSILS

frypan, saucepan, stick mixer (or food processor)

NOTES

Boil the kettle and use hot water in the saucepan to speed up this step.

Steam the cauliflower if you prefer!



1. COOK THE CAULIFLOWER

Roughly chop cauliflower (including stems). Add to a saucepan and cover with water (see notes). Bring to a boil for 10 minutes until cauliflower is soft. Drain cauliflower and return to saucepan.



2. MAKE THE THYME OIL

Pick thyme leaves from 1/2 packet. Whisk in a bowl along with 1 crushed garlic clove, **1/4 cup olive oil, 1 tbsp vinegar, salt and pepper.**



3. COOK THE STEAKS

Heat a frypan over medium-high heat. Coat steaks in 1 crushed garlic clove, **oil, salt and pepper.** Add to pan and cook for 2-4 minutes each side or until cooked to your liking. Remove to a plate to rest, keep pan over heat.



4. SAUTÉ THE MUSHROOMS

Halve or quarter mushrooms. Add to pan as you go along with **1 tbsp soy sauce** (add more **oil** to pan if needed). Cook for 5-7 minutes, stirring occasionally, until browned. Season with **pepper** to taste.



5. WHIP THE CAULIFLOWER

Use a stick mixer (or food processor) to blend cauliflower until smooth. Stir in 100g parmesan cheese (reserve remaining) and 1-2 tbsp picked thyme leaves. Season with **salt and pepper** to taste.



6. FINISH AND SERVE

Spoon whipped cauliflower onto plates. Top with steaks and mushrooms. Spoon over thyme oil (to taste) and serve with fresh mesclun leaves. Garnish with remaining parmesan cheese.

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

