



### Product Spotlight: Harissa Paste

Made in Tasmania, Island Currie's harissa is a delicious red chilli pepper-based paste frequently seen in Moroccan cuisine. It's gluten free and has no added preservatives or fillers.



## Sumac Beef Steaks with Charred Harissa Cabbage

Beef steaks coated in sumac and BBQ'd, served with charred harissa cabbage, fresh coriander salsa and garlic yoghurt.



20 minutes



4 servings



Beef

## Spice it up!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	39g	18g	18g

## FROM YOUR BOX

HARISSA PASTE	1 sachet
GREEN CABBAGE	1/2
GARLIC CLOVE	1
NATURAL YOGHURT	1 tub
BEEF STEAKS	600g
TOMATOES	2
SHALLOT	1
CORIANDER	1 packet

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, 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) and coat 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, 2 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 tomatoes and shallot. Roughly chop coriander (including stems). Add to a bowl along with **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.



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