



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: ROZA'S BÉARNAISE SAUCE

Made with real butter, egg yolks and fresh tarragon, Roza's béarnaise sauce is rich, creamy, and the perfect match for this mini steak and potato hash dinner!



3. POTATO HASH

WITH MINI STEAKS & BÉARNAISE

 30 Minutes

 2 Servings

Homemade potato-parsnip hash, tender beef steaks and creamy béarnaise sauce — it doesn't get much better than this!

1 June 2020

FROM YOUR BOX

BABY POTATOES	400g
PARSNIP	1
THYME	1/2 packet *
CARROT	1
GREEN BEANS	1 packet (150g)
BEEF RUMP STEAKS	300g
BÉARNAISE SAUCE	1 tub (100g)

* Ingredient also used in another recipe

FROM YOUR PANTRY

butter/oil (for cooking), salt, pepper

KEY UTENSILS

2 frypans

NOTES

Most of our veggies come pre-washed, but it's always good to give them an extra rinse.

Add 1 crushed garlic clove to the carrots for a boost of flavour.

No beef option - beef rump steaks are replaced with chicken schnitzels. Increase cooking time to 4-5 minutes on each side or until cooked through.



1. COOK THE POTATO HASH

Heat a frypan with **1 tbsp oil/butter** over medium-high heat (see notes). Roughly chop potatoes and parsnip, add to pan with half of the thyme leaves. Cook for 15 minutes or until golden. Season with **salt and pepper**.



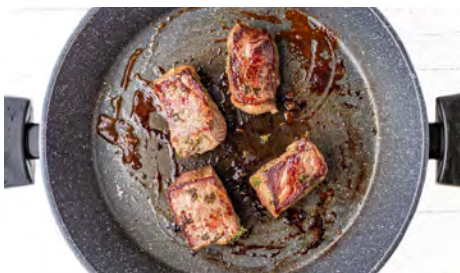
2. SAUTÉ THE CARROT

Heat a second frypan with **oil/butter** over medium-high heat. Cut carrot into sticks and add to pan with **2 tbsp water** (see notes). Cover and cook for 3 minutes.



3. ADD THE BEANS

Trim and halve the beans. Add to pan with the carrot. Cook for further 2-3 minutes until just tender. Season with **salt and pepper** and transfer to a dish for serving. Keep pan over medium-high heat for step 4.



4. COOK THE STEAKS

Halve steaks and rub with remaining thyme leaves, **oil, salt and pepper**. Cook in the heated pan for 3-4 minutes on each side or until cooked to your liking.



5. FINISH AND PLATE

Serve steaks with hash, vegetables and béarnaise sauce.