**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

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

⏳ **30 Minutes**   🍽 **4 Servings**

1 June 2020

FROM YOUR BOX

BABY POTATOES	800g
PARSNIPS	2
THYME	1/2 packet *
DUTCH CARROTS	1 bunch
GREEN BEANS	1 packet (250g)
BEEF RUMP STEAKS	600g
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 1-2 crushed garlic cloves 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 large frypan with **2 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 CARROTS

Heat a second frypan with **oil/butter** over medium-high heat. Trim carrots and add to pan with **1/3 cup water** (see notes). Cover and cook for 3 minutes.

3. ADD THE BEANS

Trim and halve the beans. Add to pan with the carrots. Cook for further 2-3 minutes or 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.