



### Product Spotlight: Peppercorns

While black, white and green peppercorns all come from the same plant, pink peppercorns come from a different plant and despite the name is not considered a 'true' peppercorn. They have a sweet and mildly spicy flavour.



## Creamy Peppercorn Steak

Juicy beef steaks served with golden wedges and a creamy peppercorn, garlic and tarragon sauce alongside a simple rocket and pear salad.



30 minutes



4/6 servings



Beef

## Change the flavour!

*If you're not a fan of the peppercorn flavour you can add onion, garlic, stock and dried tarragon to the creamy sauce instead! Some sautéed mushrooms can also be delicious in there.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	55g	65g	50g

## FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
GREEN PEAR	1	2
LEBANESE CUCUMBER	1	2
ROCKET LEAVES	1 bag	2 bags
BEEF STEAKS	600g	600g + 300g
PEPPERCORN MIX	1 packet	2 packets
SOUR CREAM	1 tub	2 tubs

## FROM YOUR PANTRY

oil + butter for cooking, olive oil, salt, pepper, soy sauce, white wine vinegar

## KEY UTENSILS

oven tray, large frypan

## NOTES

Add some fresh chopped or dried rosemary to the potatoes to roast!

*Peppercorn mix ingredients: mixed peppercorns, ground garlic, dried tarragon*



### 1. ROAST THE POTATOES

Set oven to 225°C.

Wedge **potatoes** (or cut into chips!). Toss on a lined oven tray with **oil, salt and pepper** (see notes). Roast in oven for 25–30 minutes until golden and crispy.



### 2. PREPARE THE SALAD

Thinly slice **pear** and **cucumber**. Toss together with **rocket leaves**. Set aside.



### 3. COOK THE STEAKS

Heat a frypan over medium–high heat with **oil**. Season **steaks** with **salt and pepper**. Cook for 2–4 minutes on each side or until cooked to your liking. Set aside to rest and keep pan over medium heat.



### 4. MAKE THE SAUCE

Add **1 tbsp butter** to pan with **peppercorn mix**. Cook, stirring, for 1 minute or until fragrant. Stir in **sour cream, 1 tbsp soy sauce and 1 tbsp water**. Simmer for 2–3 minutes. Take off heat.

**6P** – add **2 tbsp butter to pan with peppercorn mix. Stir in sour cream, 2 tbsp soy sauce and 2 tbsp water.**



### 5. DRESS THE SALAD

Whisk together **1 tbsp vinegar, 1 tbsp olive oil, salt and pepper**. Toss with prepared salad.

**6P** – Whisk together **2 tbsp vinegar, 2 tbsp olive oil, salt and pepper.**



### 6. FINISH AND SERVE

Slice **steaks** (add any resting juices to the peppercorn sauce).

Divide steak, **potatoes** and **salad** among plates. Spoon over **peppercorn sauce** to taste.



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