DINNER TWIST
LOCAL, HEALTHY, DELIVERED

3. STEAKS & MASH

WITH BLUE CHEESE

Beef steaks topped with a dollop of blue cheese and served with mashed potatoes and a fresh green salad.

20 Minutes   2 Servings

20 April 2020

FROM YOUR BOX

POTATOES (MEDIUM)	3
BEEF RUMP STEAKS	300g
BLUE CHEESE	1 packet (150g)
BABY COS LETTUCE	1
PEAR	1
HAZELNUTS	1 packet (40g)
CHIVES	1/2 bunch *

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil, oil + butter for cooking, salt, pepper

## KEY UTENSILS

saucepan, frypan

NOTES

If you're not a fan of blue cheese, mix 50g butter with 1 small crushed garlic clove, chopped chives, salt and pepper for a simple garlic butter instead!

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. BOIL THE POTATOES

Roughly chop potatoes and place in a saucepan. Cover with water and bring to the boil. Simmer for 10-12 minutes or until soft. Drain, reserving a few tbsp cooking water in the pan.
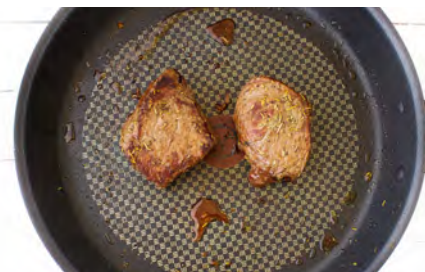
2. COOK THE STEAKS

Heat a frypan over medium-high heat. Rub steaks with **oil, salt and pepper**. Add to pan and cook for 3-4 minutes on each side or until cooked to your liking.

3. REST THE STEAKS

Place cooked steaks to rest on a plate and top with a dollop of blue cheese (see notes).

4. PREPARE THE SALAD

Trim and separate lettuce leaves, slice pear and roughly chop or crush hazelnuts. Arrange on a serving platter and dollop over blue cheese (use to taste).

5. MASH THE POTATOES

Mash potatoes with reserved cooking water and **10-20g butter** (use to taste). Mash to desired consistency and stir through chopped chives. Season well with **salt and pepper**.

6. FINISH AND PLATE

Serve blue cheese steaks with mashed potatoes and salad. Finish with a drizzle of **olive oil**.