



Product Spotlight: Dried Forest Mushrooms

Fungi, including mushrooms, play a crucial role in the decomposition of organic matter in forests, returning nutrients to the soil.



Wild Mushroom Butter Steaks with Crispy Potatoes

Beef steaks served with a wild mushroom butter, crispy roast baby potatoes, charred spring onion and lemon and fresh rocket leaves.



40 minutes



2 servings



Beef

Switch it up!

If you don't want to use the BBQ (or don't have a grill plate), you can roast the onions and lemon with the potatoes for the last 10 minutes and cook the steaks in a frypan.

Per serve: **PROTEIN** 40g **TOTAL FAT** 33g **CARBOHYDRATES** 45g

FROM YOUR BOX

BUTTER	1 portion
BABY POTATOES	400g
DRIED FOREST MUSHROOMS	1 packet
GARLIC CLOVE	1
LEMON	
SPRING ONIONS	1 bunch
BEEF STEAK	300g
ROCKET LEAVES	60g

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

oven tray, BBQ or grill plate

NOTES

For perfect crispy roasted potatoes, boil halved potatoes until tender. Drain well and allow to steam off for 5 minutes, then roast until golden and crispy!

Cook steaks over high heat for 2 minutes each side for rare, over medium-high for 2-3 minutes each side for medium, or 4 minutes each side for well done.



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1. ROAST POTATOES

Bring **butter** up to room temperature and set oven to 220°C.

Halve **potatoes** (see notes). Toss on a lined oven tray and **oil, salt and pepper**. Roast for 20-30 minutes until golden and tender.



4. GRILL THE STEAKS

Coat **steaks** with **oil, salt and pepper**. Add to BBQ and cook for 2-4 minutes (see notes) on each side or until cooked to your liking.



2. MAKE MUSHROOM BUTTER

Add **mushrooms** to a small blender. Blitz until a rough powder forms. Add to a bowl along with butter and crushed **garlic**. Mix to combine.



5. FINISH AND SERVE

Serve all potatoes, charred onion and **rocket** tableside. Squeeze charred lemon over rocket and onions. Add steaks and top with mushroom butter.



3. CHAR THE ONIONS

Heat a BBQ or grill plate (see cover notes) over medium-high heat with **oil**. Halve **lemon**, add to BBQ along with **spring onions**. Cook for 2-4 minutes, turning onions, until charred. Remove to a plate and reserve BBQ for step 4.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

