



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

4/6 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** 39g **TOTAL FAT** 16g **CARBOHYDRATES** 32g

FROM YOUR BOX

	4 PERSON	6 PERSON
BUTTER PORTIONS	2	3
BABY POTATOES	800g	1.2kg
DRIED FOREST MUSHROOMS	1 packet	2 packets
GARLIC CLOVES	2	2
SPRING ONIONS	1 bunch	2 bunches
LEMON	1	2
BEEF STEAK	600g	600g + 300g
ROCKET LEAVES	60g	2x 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**. 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

