



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### PRODUCT SPOTLIGHT: PURPLE CARROTS

Purple carrots contain all the nutrients of orange carrots, but they've also been shown to have greater anti-inflammatory and anti-oxidative effects!

## 2. TARRAGON STEAKS WITH GRAVY

 20 Minutes

 2 Servings

Golden pan-cooked baby potatoes served with beef steaks, salad and a creamy delicious tarragon gravy.

## FROM YOUR BOX

BABY POTATOES	400g
BEEF RUMP STEAKS	300g
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
TOMATO	1
PURPLE CARROT	1
PHILADELPHIA CHEESE	1/2 tub (70g) *
CHICKEN STOCK	1/2 small jar *

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

oil/butter (for cooking), salt, pepper, dried tarragon (see notes), soy sauce (optional)

## KEY UTENSILS

frypan x 2

## NOTES

If you don't have dried tarragon, you can use dried rosemary or oregano instead. Soy sauce can be replaced with salt.

**No beef option - beef steaks are replaced with chicken schnitzels.** Increase cooking time to 4-5 minutes on each side or until cooked through.



### 1. BROWN THE POTATOES

Heat a frypan with **oil/butter** over high heat. Quarter and add potatoes, cook for 5 minutes, stirring occasionally, until golden. Season with **salt and pepper**.



### 2. SIMMER THE POTATOES

Add **1/2 cup water** and simmer, covered, over medium heat for 10 minutes. Remove lid and cook for further 2-3 minutes or until water is reduced and potatoes tender.



### 3. COOK THE STEAKS

Heat a frypan over medium-high heat. Rub steaks with **oil** and season with **1/2 tsp tarragon, salt and pepper**. Cook for 3 minutes on each side, or until cooked to your liking. Set aside on a plate, keep pan over medium heat, see step 5.



### 4. PREPARE THE SALAD

While steaks are cooking, roughly chop lettuce, slice cucumber, wedge tomato and ribbon carrot. Arrange in a serving bowl.



### 5. MAKE THE GRAVY

Dice cream cheese and add to pan with **1/2 cup water**. Cook over low heat, stirring until combined. Add 1 tsp chicken stock, **1 tsp tarragon and 1 tsp soy sauce** (see notes). Simmer for 3-4 minutes.



### 6. FINISH AND PLATE

Return steaks to gravy and turn to coat (optional). Serve with potatoes, salad and gravy.