



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: iPastai

We love this rich, creamy mushroom and truffle sauce - perfect with steaks or as a pasta sauce! It is made right here in WA, from quality ingredients and an authentic Italian recipe.



3 Beef steaks in Mushroom Sauce

Juicy steaks served in a chunky mushroom sauce with golden baby potatoes and a simple dressed garden salad.

 25 minutes

 2 servings



 Beef

3 September 2021

Speed it up!

Short on time? A smooth potato mash works perfectly with the steaks and mushroom sauce instead of roasted potatoes!

FROM YOUR BOX

BABY POTATOES	400g
BEEF STEAKS 	300g
SHALLOT	1
MUSHROOMS	1 bag (100g)
MUSHROOM SAUCE	1 packet (100g)
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
CHERRY TOMATOES	1/2 packet (100g) *
 MUSHROOM BURGERS	1 packet

*Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil, oil for cooking, salt, pepper, red or white wine vinegar, dried oregano


KEY UTENSILS

oven tray, large frypan

NOTES

Don't wait for the oven to preheat fully, we are using high heat and count on the oven not reaching the set temperature until halfway through the cook. If you have a slow oven, simply extend the cook time with 5 minutes or so.

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

 **VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.**



1. ROAST THE POTATOES


Set oven to 250°C (see notes).

Halve or quarter baby potatoes. Toss with **1 tsp oregano, oil, salt and pepper** on a lined oven tray. Roast for 20 minutes or until golden and tender.



2. COOK THE STEAKS

Heat a frypan over high heat. Halve steaks (optional) and toss with **oil, salt and pepper**. Cook for 2-4 minutes on each side or until cooked to your liking. Set aside, keep pan over medium-high heat.

 **VEG OPTION - Cook burgers in a frypan for 2-3 minutes on each side until golden brown. Set aside.**



3. SAUTÉ THE MUSHROOMS

Slice and add shallot to pan with some extra **oil**. Cook until softened. Thickly slice mushrooms, add to pan and cook for a further 3 minutes. Stir in sauce, **1 tbsp water** and simmer for 3 minutes.



4. PREPARE THE SALAD

Trim and roughly chop lettuce and cucumber. Halve cherry tomatoes. Toss in a bowl with **1 tbsp olive oil and 1/2 tbsp vinegar, salt and pepper**.



5. RETURN THE STEAKS


Return steaks and resting juices to pan with mushroom sauce. Warm through.

 **VEG OPTION - Skip this step.**



6. FINISH AND SERVE

Serve steaks and sauce with roasted potatoes and dressed salad.

 **VEG OPTION - Serve burgers with roasted potatoes, mushroom sauce and dressed salad.**

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

