



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Chives


Any leftover chives are delicious in a breakfast omelette! Store chives in a container, wrapped in damp paper or kitchen towel to prevent them from dehydrating in the fridge.



## 2 Beef Scallopini with Lemon & Chive Mashed Potatoes

Beef scallopini drizzled with a delicious smoked paprika & garlic oil, served with a simple garden salad and a fresh lemon & chive potato mash.

 20 minutes

 4 servings




 Beef

19 October 2020

*Superhero mash!*

*Potato mash can be made really fun!  
Try adding a broccoli for a hulk mash,  
chargrilled red peppers for superman  
or why not carrot or pumpkin for  
Captain Citrus!*

## FROM YOUR BOX

|                                                                                                   |              |
|---------------------------------------------------------------------------------------------------|--------------|
| POTATOES                                                                                          | 1 kg         |
| LEMON                                                                                             | 1            |
| CHIVES                                                                                            | 1/3 bunch *  |
| FESTIVAL LETTUCE                                                                                  | 1/2 *        |
| CHERRY TOMATOES                                                                                   | 1 bag (200g) |
| PURPLE CARROT                                                                                     | 1            |
| BEEF SCALLOPINI  | 600g         |
| GARLIC CLOVES                                                                                     | 2            |
|  LENTILS         | 1 tin (400g) |
|  AVOCADOS        | 2            |

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

olive + oil/butter for cooking, salt, pepper, vinegar (optional), smoked paprika


## KEY UTENSILS

large frypan, saucepan

## NOTES

Add some ground chilli or chilli flakes at step 4 if you like some heat!


**No beef option** – beef scallopini is replaced with **chicken schnitzels**. Increase cooking time to 4–5 minutes or until cooked through.

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



### 1. BOIL THE POTATOES


Roughly chop potatoes and place in a saucepan. Cover with water, bring to the boil and simmer for 12–15 minutes or until soft. See step 5.

 **VEG OPTION** – Instead of boiling, halve or wedge potatoes, roast in the oven until tender.



### 4. MAKE THE GARLIC OIL

Add **3 tbsp olive oil**, juice from 1/2 lemon, crushed garlic and **2 tsp smoked paprika** to pan (see notes). Cook for 1–2 minutes then pour over scallopini.


 **VEG OPTION** – add **cherry tomatoes**. Cook until softened & fragrant then toss in **drained lentils to coat**.



### 2. PREPARE THE SALAD

Zest lemon and chop chives. Set aside.


Trim and chop lettuce, halve cherry tomatoes and ribbon carrot. Toss in a bowl and dress (if desired) with **olive oil and vinegar**.

 **VEG OPTION** – Do not add cherry tomatoes to the salad. Go to Step 4.



### 5. MASH THE POTATOES

Drain potatoes, reserving roughly **1/3 cup cooking water** in the saucepan. Add **2–3 tbsp butter**, grated lemon zest and chopped chives. Season well to taste with **salt and pepper**.

 **VEG OPTION** – Mash **avocados with 1 tbsp olive oil, 1 tsp cumin, salt and pepper**.



### 3. COOK THE SCALLOPINI


Heat a frypan over high heat. Lightly coat scallopini with **oil, salt and pepper**. Cook in batches for 1 minute on each side or until cooked to your liking. Remove to a plate and keep pan over medium–low heat.

 **VEG OPTION** – Heat frypan. Go to Step 4.



### 6. FINISH AND SERVE

Serve scallopini with mash, salad and remaining lemon cut into wedges.

 **VEG OPTION** – Serve **lentils on roast potatoes**. Top with **mashed avocado and chives**, serve alongside 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](mailto:hello@dinnertwist.com.au)

