



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Dill

People used to believe that dill had magical powers and could save you from both witchcraft and nightmares! Today, we know dill is great to calm the digestive system amongst many other benefits.



2 Grilled Steak with Potatoes

Marinated steak, perfect for the barbecue, served with a delicious dill sauce, mixed salad and golden potatoes finished on the grill.

 20 minutes

 4 servings



 Beef

16 November 2020

Add a little spice!

Add barbecue flavour by adding 1 tsp smoked paprika or marinate the meat in barbecue sauce of choice! You can also add a little heat with a pinch of cayenne pepper.

FROM YOUR BOX

BABY POTATOES	800g
SALSA SAUCE	2 tbsp *
BEEF STEAK 	600g
DILL	1 packet
SPRING ONION	1-2 *
NATURAL YOGHURT	1 tub (200g)
MIXED SALAD	1 bag (400g)
 SWEETCORN FRITTER BITES	2 packets

*Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, soy sauce, honey/sugar, dried oregano

KEY UTENSILS


saucepan, grill pan or barbecue (or frypan)

NOTES

Roast the potatoes if you prefer, or serve with mash!

Did you run out of salsa? You can use 1 tbsp tomato sauce and omit the sugar instead.

No beef option - beef steak is 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. BOIL THE POTATOES

Place potatoes in a saucepan (halve any larger ones) and cover with water. Bring to the boil and simmer for 10-12 minutes or until tender (see notes). Drain, see step 4.



2. MARINATE THE BEEF


Combine 2 tbsp salsa (see notes) with **1 tbsp oil, 1 tbsp soy sauce, 1 tsp honey/sugar and 1 tsp oregano**. Toss beef steak in marinade.

 **VEG OPTION -Skip and go to step 3.**



3. GRILL THE STEAK

Heat a grill pan or barbecue over medium-high heat. Cook steak for 3 minutes on each side or until cooked to your liking (spoon over any leftover marinade as you cook). Set aside to rest, keep pan over heat for step 5.

 **VEG OPTION - Cook fritters in a frypan with oil over medium-high heat for 2-3 minutes each side or until heated through, then make the sauce in step 4. Keep pan over heat for step 5.**



4. MAKE THE SAUCE

While steak is cooking, chop dill and spring onion. Combine with yoghurt, **1/2 tbsp olive oil, salt and pepper**.



5. FINISH THE POTATOES

Add drained potatoes to reserved pan or barbecue and cook for a further 2-3 minutes or until golden (optional).



6. FINISH AND SERVE

Serve grilled potatoes and sliced steak (**VEG OPTION - fritters**) with salad and dollops of the dill sauce.

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**

