

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Chives

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



3

Beef Scallopini

with Parmesan Potatoes & Béarnaise

Tarragon rubbed beef scallopini served with roasted parmesan potatoes, a fresh garden salad and Roza's béarnaise sauce.



25 minutes



4 servings






Beef

1 February 2021

Speed it up!

*For even faster weeknight cooking
serve the scallopini with a cheesy
potato mash and salad!*

FROM YOUR BOX

BABY POTATOES	800g
TOMATOES	2
LEBANESE CUCUMBER	1
BABY BEET AND LEAVES	1 bag (180g)
BEEF SCALLOPINI 	600g
CHIVES	1/2 bunch *
PARMESAN CHEESE	1/2 packet *
BÉARNAISE SAUCE	2 x 100g
 FIELD MUSHROOMS	600g
 WALNUTS	1 packet (130g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, dried tarragon or oregano

KEY UTENSILS


oven tray, large frypan

NOTES

Make sure your frypan is very hot prior to adding scallopini to cook. This is to ensure they brown and do not stew in the pan.

Place potatoes back into the oven for 3–4 minutes for a golden finish.


No beef option – beef scallopini is replaced with chicken schnitzels. Cook for 4–6 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 220°C. Quarter potatoes and toss on a lined oven tray with **oil, salt and pepper**. Roast for 20 minutes.

 **VEG OPTION – Coat mushrooms with oil on a lined oven tray. Chop walnuts and combine with parmesan, 1 tsp tarragon and salt. Stuff into mushrooms and roast for 15 minutes or until tender.**



4. DRESS THE POTATOES

Chop chives.

Take potatoes out of the oven and sprinkle with parmesan and chives (see notes).

 **VEG OPTION – Skip this step.**



2. MAKE THE SALAD

Dice tomatoes and slice cucumber. Toss in a bowl with leaves and dress with **olive oil, salt and pepper**.



3. COOK THE SCALLOPINI


Heat a large frypan over high heat. Rub scallopini with **1 tsp tarragon/oregano, oil, salt and pepper**. Cook in batches for 1 minute on each side (see notes).

 **VEG OPTION – Skip this step.**



5. FINISH AND SERVE

Serve beef scallopini with parmesan potatoes, salad and béarnaise sauce.

 **VEG OPTION – Serve stuffed mushrooms with roasted potatoes, salad and béarnaise sauce. Scatter over chopped chives.**

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**

