



# Product Spotlight: Naked Food Co Persian Feta

Perfectly creamy and savoury feta. Made in WA by local business Naked Food Co. Amazing served with food as well as on a cheese platter.



# Beef Steaks & Gazpacho Salad with Feta Ball

Beef steaks - perfect for the barbecue, served with sweet potato discs, a fresh dressed salad and delicious Persian Feta Ball.



9 November 2020



Are sweet potatoes not your thing? This dish is delicious with some warm crusty bread as well as regular roasted potato wedges!

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## FROM YOUR BOX

SWEET POTATOES	800g
BEEF STEAKS 聳	600g
GARLIC CLOVE	1
CHERRY TOMATOES	1 packet (200g)
SHALLOT	1
YELLOW CAPSICUM	1
LEBANESE CUCUMBER	1
BASIL	1/2 packet *
BABY SPINACH	1 bag (60g)
PERSIAN FETA BALL	1 tub
WHITE BEANS	1 can (400g)
	2

\*Ingredient also used in another recipe

### FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, sugar (brown or other), red wine vinegar

## **KEY UTENSILS**

oven tray, grill/frypan or barbecue

## NOTES

Rub steaks with 1 tsp dried oregano and 1 crushed garlic clove prior to cooking for extra flavour.

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 SWEET POTATOES**

#### Set oven to 220°C.

Slice sweet potatoes (alternatively cut into wedges) and toss with **oil and salt**. Arrange on a lined oven tray and roast for 20 minutes or until golden and tender.



# **4. TOSS THE SALAD**

Halve or quarter tomatoes and thinly slice shallot. Dice capsicum and cucumber. Slice basil leaves and spinach (or leave whole) and toss everything together in the bowl with dressing.

**VEG OPTION – Use the whole packet** of basil (not used in recipe 2). Drain white beans and add to salad.



# **2. COOK THE STEAKS**

Heat a pan or barbecue over medium-high heat. Rub steaks with **oil, salt and pepper** (see notes). Add to pan and cook for 3 minutes on each side or until cooked to your liking. Set aside to rest until serving.

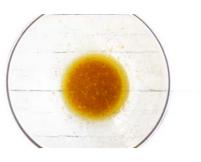
#### VEG OPTION – Skip this step.



## **5. FINISH AND SERVE**

Serve beef steaks with roasted sweet potatoes, salad and Persian feta.

VEG OPTION - Toss salad together with sweet potatoes (optional). Serve with guartered avocados.



## **3. WHISK THE DRESSING**

In the meantime, whisk together 1 small crushed garlic clove, **1/2 tsp sugar**, **1 tbsp red wine vinegar**, **2 tbsp olive oil, salt and pepper** in a serving bowl.

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

