F2

DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Pepe Saya Butter

Pepe Saya Buttery began in 2010 with the dream of making a beautiful-tasting Australian cultured butter. Their butter is batch churned from single-origin cream, creating a natural and less processed product.

Garlic Parsley Butter Steaks

with Wedges

Beef steaks served with a garlic, parsley and butter pan sauce using Australian-made cultured butter from Pepe Saya, a side of potato wedges and a fresh chopped salad.

30 minutes | 2 servings | Beef

Switch it up!

Switch the wedges for mashed potato! Add milk, cream, cheese or olive oil to the drained potatoes and mash to desired consistency. Season to taste with salt and pepper.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	14g	38g

FROM YOUR BOX

MEDIUM POTATOES	3
LEBANESE CUCUMBER	1
TOMATO	1
BABY COS LETTUCE	1
BEEF STEAKS	300g
PARSLEY	1 packet
GARLIC CLOVE	1
BUTTER PORTION	1

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar, stock cube of choice, dried thyme

KEY UTENSILS

large frypan, oven tray

NOTES

For picky eaters, leave the salad undressed or serve the dressing on the side.

You can add extra herbs to the sauce such as fresh rosemary or thyme. You could also add sliced mushrooms to the sauce if desired.

Scan the QR code to submit a Google review!



1. ROAST THE WEDGES

Set oven to 250°C.

Cut **potatoes** into wedges. Add to a lined oven tray and toss with **oil, salt and pepper**. Roast for 25-30 minutes until tender and golden.



2. PREPARE THE SALAD

Whisk to combine **1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper** (see notes) in a large bowl. Dice **cucumber** and **tomato**. Roughly chop **lettuce**. Add to bowl as you go and toss with **dressing** to coat.



3. COOK THE STEAKS

Heat a large frypan over medium-high heat. Coat **steaks** with **oil, 1 tsp thyme, salt and pepper.** Add to pan and cook for 2-4 minutes each side until cooked to your liking. Remove from pan to rest and keep pan over heat (see step 4).



4. MAKE THE STEAK SAUCE

Reduce frypan heat to medium. Finely chop **parsley leaves** (and tender stems). Crush **garlic**. Add to frypan along with **2 tbsp olive oil** and **butter**. Cook for 2 minutes (see notes). Crumble in **stock cube** and pour in **3/4 cup water**. Bring to a simmer and cook for 2 minutes.



5. ADD STEAKS TO SAUCE

Add **steaks** back to pan and baste with **sauce**. Remove from heat.



6. FINISH AND SERVE

Divide **wedges** and **salad** among plates. Serve with **steaks**. Spoon over **remaining sauce** from pan.

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.
Something not right? Text us on **0440 132 826** or email **hello@dinnertwist.com.au**