



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Dill

It was once believed that dill had magical powers and could save you from both witchcraft and nightmares! Nowadays we know dill is great to calm the digestive system among many other benefits.



3 Beef Scallopini with Potato Salad

Quick and easy pan-fried scallopini with potato salad and tomato salad. Great for warm nights on the run.

 30 minutes

 2 servings

 Beef

24 December 2021

Make a steak sandwich!

Grab a loaf of bread and make steak sandwiches. Cut potatoes into wedges. Mix yogurt with sweet chilli sauce for dipping and slice capsicum and tomatoes for the sandwich. Add chutney or sauce to taste.

FROM YOUR BOX

BABY POTATOES	400g
GREEN CAPSICUM	1
TOMATOES	2
DILL	1 packet
CELERY STICK	1
NATURAL YOGHURT	1 tub (200g)
BEEF SCALLOPINI	300g

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, mustard (wholegrain or Dijon), ground cumin

KEY UTENSILS

large frypan, saucepan

NOTES

Keep remaining yoghurt to use in another dish or to have with your breakfast cereal or smoothie.

Make sure your frypan is really hot before you add your steaks to ensure the best results.

No beef option - beef scallopini are replaced with chicken schnitzels. Cook over medium-high heat for 4-5 minutes on each side or until cooked through.



1. COOK THE POTATOES

Halve potatoes and place in a saucepan, cover with water. Bring to the boil and simmer for 10-15 minutes, or until tender. Drain and run under cold water.



2. MAKE THE SALAD

Dice capsicum and tomatoes. Chop dill and mix half through salad with **1/2 tbsp olive oil, salt and pepper.**



3. MAKE THE DRESSING

Dice celery and add to a medium bowl with **1/2 tub** yoghurt (see notes), remaining dill, **2 tsp mustard, salt and pepper.**



4. COOK THE SCALLOPINI

Heat a large frypan over high heat. Rub scallopini with **1 tsp cumin, oil, salt and pepper.** Cook for 1 minute on each side, or until browned and cooked to your liking (see notes). Take off heat.



5. ADD POTATOES

Dice celery and add to dressing along with the potatoes. Toss together and season to taste with **salt and pepper.**



6. FINISH AND SERVE

Serve scallopini with salads.

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**

