



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

PORTERHOUSE STEAKS, MASH POTATOES, GREEN BEANS, MUSHROOMS & BALSAMIC ONIONS



PREP
15 min



COOK
35 min



SERVES
4

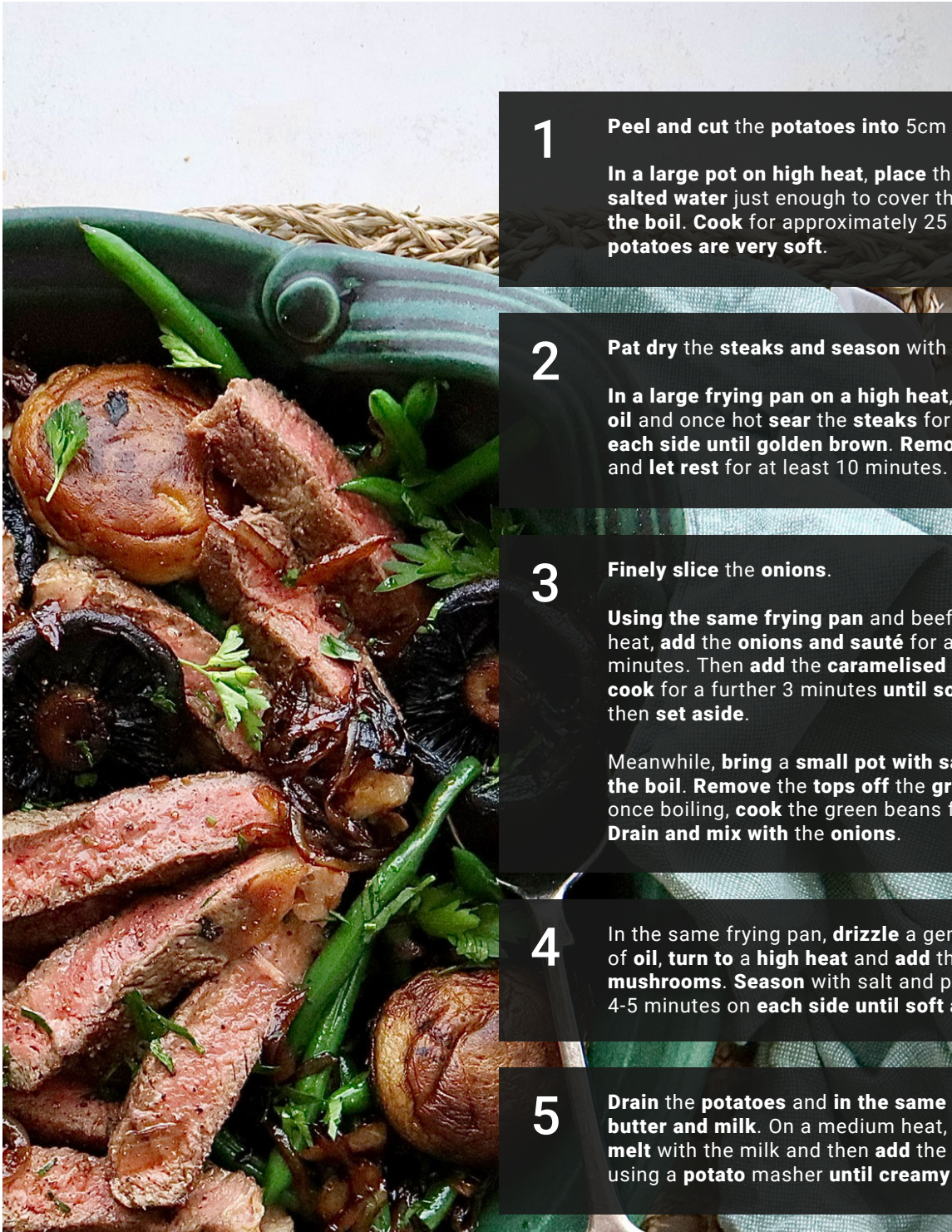
INGREDIENTS:

- > 1kg Organic Potatoes
- > 2 Cleaver's Porterhouse Steaks
- > 2 Brown Onions
- > 200g Green Beans
- > 180g Mushrooms

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > 1 Cup Milk
- > 50g Butter
- > 2 Tbsp Caramelised Balsamic Vinegar

METHOD - GET COOKING!



1

Peel and cut the potatoes into 5cm chunks.

In a large pot on high heat, place the potatoes in salted water just enough to cover them and **bring to the boil**. **Cook** for approximately 25 minutes or **until potatoes are very soft**.

2

Pat dry the steaks and season with salt and pepper.

In a large frying pan on a high heat, drizzle olive oil and once hot **sear the steaks** for 2-3 minutes on **each side until golden brown**. **Remove** from pan and **let rest** for at least 10 minutes.

3

Finely slice the onions.

Using the same frying pan and beef oils, on a high heat, **add the onions and sauté** for approximately 3 minutes. Then **add the caramelised balsamic** and **cook** for a further 3 minutes **until soft and sticky**, then **set aside**.

Meanwhile, **bring a small pot with salted water to the boil**. **Remove the tops off the green beans** and once boiling, **cook** the green beans for 3 minutes. **Drain and mix with the onions**.

4

In the same frying pan, **drizzle** a generous amount of **oil**, **turn to a high heat** and **add the whole mushrooms**. **Season** with salt and pepper. **Cook** for 4-5 minutes on **each side until soft and brown**.

5

Drain the potatoes and **in the same pot, add the butter and milk**. On a medium heat, **let the butter melt** with the milk and then **add the potatoes**. **Mash** using a **potato masher until creamy and soft**.

6

Slice beef and **serve with green beans, caramelised onions, mushrooms and creamy mash potatoes**.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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