



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

SKIRT STEAK WITH BOILED POTATOES, ASPARAGUS AND MIXED NUT SALSA



PREP
10 min



COOK
35 min



SERVES
4

INGREDIENTS:

- > 700g Dutch Cream Potatoes
- > 750g-1kg Skirt Steak
- > 1 Asparagus Bunch
- > 200g Cup Mushroom
- > 1 Red Onion
- > ½ Parsley Bunch
- > 75g Mixed Nuts

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Red Wine Vinegar
- > Salt and Pepper

METHOD – GET COOKING!



1

Wash and cut the **potatoes** in half lengthways. Place them into a **pot** with salted water, bring to the boil and **cook** for 25 minutes or until **soft**.

Cut the **bottom ends off** the asparagus and **mushrooms** into quarters. **Slice** the **onion** into thin wedges. **Roughly chop** the **mixed nuts** and **finely chop** the **parsley**. **Set all aside**.

Pat dry the **skirt steak**. **Cut into 4 equal size steaks**. **Season** with salt and pepper. **Set aside**.

2

Place the **nuts** and **parsley** into a **mixing bowl**. **Season** with salt, pepper and the **zest of ½ a lemon**. **Add** a ¼ cup of **olive oil** and a **splash of vinegar**. **Mix well** and **set aside**.

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

3

Using the **same pan** on high heat, **drizzle more olive oil** and **sauté** the **onions** for 2 minutes. **Add** the **mushrooms** and **cook further** for 5 minutes. **Season** with salt and pepper, **remove from pan**, **set aside**.

In the **same frying pan**, **drizzle more olive oil** and **sear** the **asparagus** for 3 minutes until softened. **Season** with salt and pepper and **set aside** with the **mushrooms** and **onions**.

4

Drain the **potatoes** and **let them dry** for 1 minute. **Place on a platter** and **toss** some of the **oil from the mixed nut salsa**. **Finely slice** the **steaks** against the grain and **place onto platter**.

Serve warm with the **sautéed asparagus**, **mushrooms** and **onions**. **Finish** with a **drizzle of the mixed nut salsa**.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Cook the steaks for extra couple of minutes depending on your steak preferences.
- Remember to always let steaks rest well before finely slice against the grain.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au