

DINNERLY



Speedy Dukkah Beef Rump Steak with Creamy Ranch Potato Salad



20 minutes



2 Servings

Five easy steps, minimal pans and prep... we cut the fluff but not the flavour in our speedy recipes. In just 20 minutes, you'll have this masterpiece on the table and be crowned in glory too!

WHAT WE SEND

- 300g chat potatoes
- 2 beef rump steaks
- 10g dukkah ^{1,3}
- 50g yoghurt ranch dressing ²
- 20g sunflower seeds
- 50g mixed salad leaves

WHAT YOU NEED

- 1½ tbs olive oil
- 2 tsp white wine vinegar ⁴

TOOLS

- medium saucepan
- medium frypan

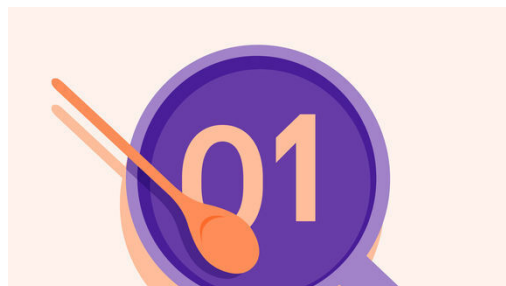
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Almond (1), Milk (2), Sesame (3), Sulphites (4). May contain traces of other allergens.

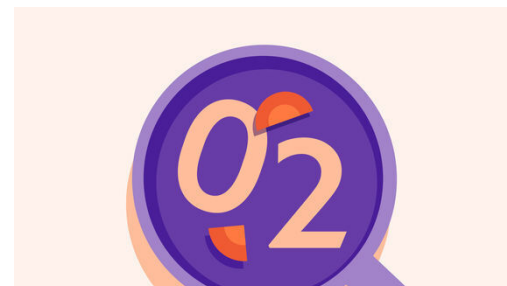
NUTRITION PER SERVING

Energy 565kcal, Fat 34.1g, Carbs 25.7g, Protein 38.1g



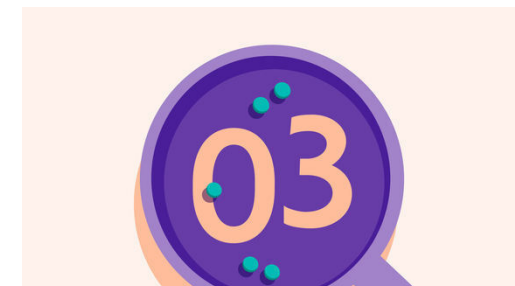
1. Cook potatoes

Halve the **unpeeled potatoes**, quartering any large ones. Put in a medium saucepan, cover with cold salted water and bring to the boil. Reduce the heat to medium and cook for 10-12 mins until tender. Drain.



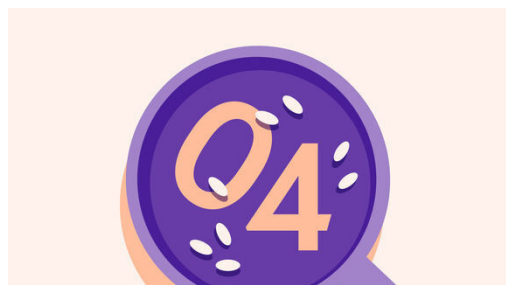
2. Cook steaks

Meanwhile, drizzle the **steaks** with **olive oil** and season with **salt and pepper**. Heat a medium frypan over high heat until hot (see Kitchen 101). Reduce the heat to medium-high and cook the steaks for 2-3 mins each side for medium-rare, or until cooked to your liking. Scatter over **2 tsp dukkah** and turn to coat. Remove from the pan and rest for 3 mins.



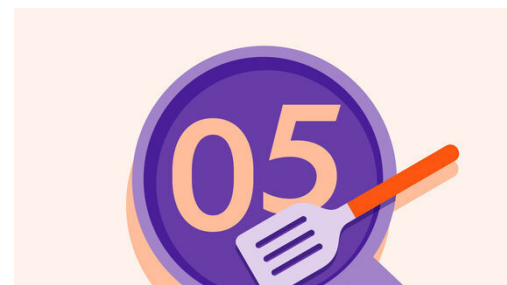
3. Make potato salad

While the steaks are resting, combine the **ranch dressing**, **1 tsp white wine vinegar** and **1 tsp water** in a large bowl and season with **salt and pepper**. Add the **potato** and **half the sunflower seeds** and toss to coat.



4. Dress salad leaves

Combine **2 tsp olive oil** and **1 tsp white wine vinegar** in a large bowl and season with **salt and pepper**. Add the **salad leaves** and toss to coat.



5. Serve up

Divide the **steaks**, **potato salad** and **salad leaves** among plates. Scatter with the **remaining dukkah** and **remaining sunflower seeds**. Enjoy!



6. Kitchen 101

It's important to have the pan very hot before adding the beef, otherwise it may stew slightly and become tough.