

DINNERLY



No-Skewer Beef and Capsicum Kebabs with Hot Chips



30 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

WHAT WE SEND

- 2 potatoes
- 1 capsicum
- 1 onion
- 2 garlic cloves
- beef stir-fry
- 10g Aussie barbecue seasoning ²
- 50g mixed salad leaves

WHAT YOU NEED

- 2 tbs olive oil
- 1 tsp red or white wine vinegar ²
- 2 tbs mayonnaise ¹

TOOLS

- oven tray
- baking paper
- large frypan

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

COOKING TIP

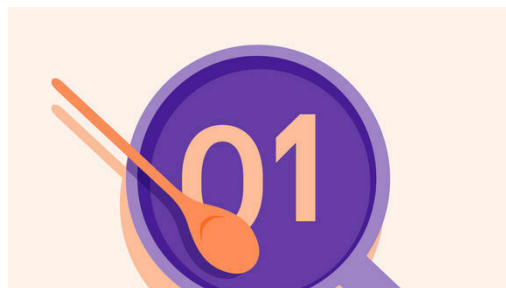
Ensuring the pan is really hot before adding the beef prevents it from stewing and gives it a nice browned finish.

ALLERGENS

Egg (1), Sulphites (2). May contain traces of other allergens.

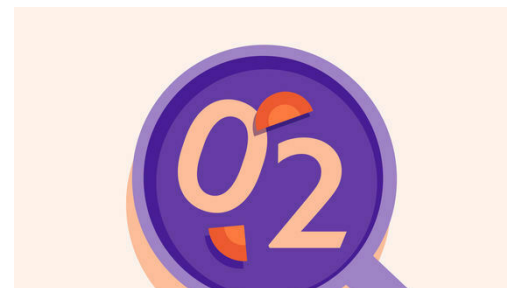
NUTRITION PER SERVING

Energy 735kcal, Fat 42.7g, Carbs 42.2g, Protein 41.0g



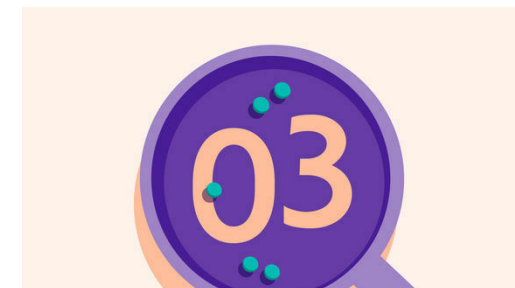
1. Roast chips

Preheat the oven to 220C, fan-forced. Line an oven tray with baking paper. Cut the **unpeeled potatoes** into 2cm-thick chips. Put the chips on the lined tray, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Roast for 25 mins or until tender.



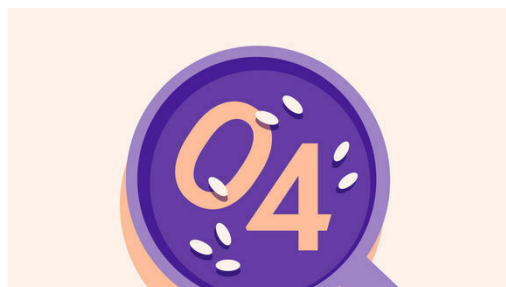
2. Prep ingredients

Meanwhile, cut the **capsicum** and **onion** into 2cm chunks. Crush or finely chop **2 garlic cloves**. Separate the **beef stir-fry**. Combine the garlic, **half the barbecue seasoning** and **2 tsp olive oil** in a large bowl and season with **salt and pepper**. Add the beef and toss to coat (see Make it yours).



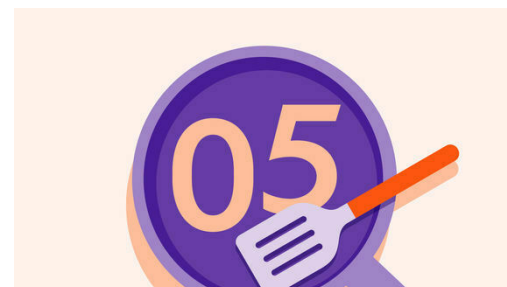
3. Cook beef and veggies

Heat a large frypan over high heat until hot (see Cooking tip). Cook the **beef** for 1-2 mins until browned. Remove from the pan. Heat **2 tsp olive oil** in the pan over medium heat. Cook the **capsicum** and **onion**, stirring, for 4 mins or until softened. Add the **remaining barbecue seasoning** and cook, stirring, for 1 min. Remove the pan from the heat.



4. Dress salad leaves

Combine **2 tsp olive oil** and **1 tsp red 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 **beef, veggies, chips** and **salad** among plates. Serve with the **mayonnaise** for dipping. Enjoy!



6. Make it yours

Prefer traditional skewered kebabs? Simply thread the beef and veggies alternately onto skewers and then pan-fry or cook on the barbecue.