

HI GOOD LOOKING  
It's time to get  
cooking



## Hearty Steak & Potato Salad

### INGREDIENTS

600 grams small potatoes, quartered  
2 tablespoon extra-virgin olive oil, plus more for brushing  
salt and freshly ground pepper  
3 tablespoons steak sauce  
1 tablespoon red wine vinegar  
2 teaspoons Dijon mustard  
600 gram Rib Fillet steak  
2 cos lettuce hearts, torn  
1 large tomato, quartered and sliced  
1/4 cup chopped fresh chives, plus more for topping  
1/2 cup crumbled blue cheese

### METHOD

1. Place potatoes in a large saucepan. Cover with cold water. Bring to the boil over high heat. Reduce heat to medium and cook potatoes, uncovered, for 3 to 4 minutes or until tender when pierced with a skewer. Drain. Transfer to a bowl.
2. Meanwhile, whisk the steak sauce, vinegar, mustard and 2 tablespoons olive oil in a large bowl; set aside. Heat a large oven proof pan over high heat. Brush the steak on both sides with olive oil and season with salt and pepper add to the fry pan and cook until browned, about 2 minutes per side. Brush the top of the steak with about 1 tablespoon of the vinaigrette.
3. Transfer the fry pan to the oven and cook until a thermometer inserted sideways into the steak registers 120 degrees F for medium rare, about 4 minutes. Transfer to a cutting board and let rest 5 minutes, then thinly slice against the grain.

