

Share your masterpiece to enter into our weekly photo contest! Simply post your delicious pic on 🕤 🖸 😨 with #HelloFreshAU

Pepper Steak with Potato Salad

Back by popular demand, our peppercorn crust pulls no punches. It's time for this seasoning to shine, as you enjoy hints of citrus, mustard and even sweetness pepper can offer. We've softened the blow with our creamy potato salad - crunchy snow peas and parsley will keep you from breathing fire. HelloFreshers, it's time to earn your crust.













Pantry Items









Dijon Mustard



Potatoes



Mixed Peppercorns



Beef Rump Steaks



Snow Peas



Spring Onions



Parsley



2P	4P	Ingredients	
400 g	800 g	potatoes, unpeeled & cut into 2 cm pieces	
1 tbs	2 tbs	olive oil *	
2 tsp	1 tbs	mixed peppercorns	
2 steaks	4 steaks	beef rump	
1 bag	2 bags	snow peas, trimmed & destrung	
1 tbs	2 tbs	whole egg mayonnaise *	
1 tsp	2 tsp	Dijon mustard *	
1 bunch	2 bunches	spring onions, finely sliced	
½ bunch	1 bunch	parsley, roughly chopped	⊕

#	May feature in
	another recipe

Pantry Items

Nutrition per serving

Energy	2070	Kj
Protein	46.6	g
Fat, total	17.5	g
-saturated	5	g
Carbohydrate	34.5	g
-sugars	5.2	g
Sodium	224	mo

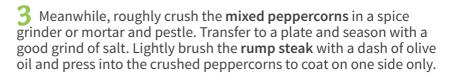
Measuretool

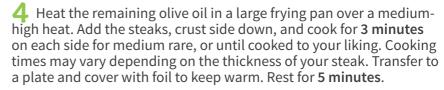
0 cm	1cm	2 cm
1	1	1

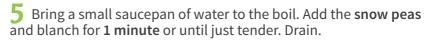


You will need: chopping board, chef's knife, baking paper lined oven tray, spice grinder or mortar and pestle, pastry brush, large frying pan, two plates, aluminium foil, small saucepan, strainer and large bowl.

- 1 Preheat the oven to 200°C/180°C fan-forced.
- 2 Toss the **potatoes** in half of the **olive oil** and season with **salt** and **pepper**. Place on the prepared tray and cook in the oven for **30 minutes** or until golden and tender.







- 6 Meanwhile, combine the **whole egg mayonnaise** and **Dijon mustard** in a large bowl then fold through the potato, **spring onion**, snow peas and **parsley**. Season with salt and pepper.
- To serve, divide the steak and potato salad between plates.







Did you know? Pepper is actually a fruit! It's cooked in boiling water when unripe, then dried for several days before it resembles the pepper we all know and love!