

CHIMICHURRI STEAK WITH SWEET POTATO GRATIN



Ingredients (10 servings):

- 20 Aviko Sweet Potato Gratin
- 10 sirloin steaks
- 100g oil
- salt and pepper
- 125g butter
- 500g salad
- 150g vinaigrette
- 500g chimichurri sauce

Chimichurri steak with Sweet Potato Gratin

Preparation:

1. Marinate the steaks in a little of the chimichurri overnight.
2. Cook the Aviko Sweet Potato Gratin as per the on pack instructions.
3. Pre-heat a cast iron pan over a high heat for 5 minutes.
4. Coat the steak in the oil and season with the salt & pepper.
5. Cook the steak to the customers liking, turning half way through.
6. Add the butter to the pan and spoon over the steak.
7. Set the steak aside to rest for a few minutes.
8. Dress the salad with the vinaigrette.
9. To serve, add the gratin, salad and steak to a plate and spoon the chimichurri sauce over the steak and gratin.

Enjoy!



Share our passion for potatoes