

## POTATO AND SLICED BEEF SALAD



**Serving:** 4

**Cooking Time:** 40 minutes

**Prep Time:** 30 minutes

### INGREDIENTS

- 10 red skinned potatoes, thickly sliced

- 125ml (½ cup) extra virgin olive oil
- Salt and freshly ground black pepper, to taste
- 60ml (¼ cup) BBQ sauce
- 60ml (¼ cup) mustard
- 500g rib eye or sirloin steak
- Lettuce
- Rosa tomatoes
- 1 x 410g tin whole kernel corn, drained and rinsed
- Fresh chives, snipped
- Blue cheese, crumbled

## INSTRUCTIONS

1 Preheat the oven to 180°.

2 Put the potatoes into a mixing bowl and add 30ml (2 tbsp) olive oil, salt and pepper, to taste. Toss to combine. Pour into a baking tray lined with baking paper and bake turning once until golden, about 20 minutes.

3 For the sauce mix 15ml (1 tbsp) of the BBQ sauce, 30ml (1 tbsp) mustard and 30ml (2 tbsp) olive oil and set aside.

4 Brush the sirloin with the BBQ mixture and season well. Heat a large griddle pan and cook until browned about 3 minutes on each side. Leave to rest before slicing thinly.

5 For the dressing, mix the remaining BBQ sauce, mustard and olive oil and season to taste.

6 Toss the rest of the ingredients as well as the steak and blue cheese and serve with

the dressing.

***You can remove the corn and add beans or cucumber and if you are not a lover of blue cheese, add cubed mozzarella instead.***