

Full-on Steak Feast



SERVES 4



PREP TIME 30 mins



COOKING TIME 20 mins

Ingredients

- 1 pack *Carla's Montreal Steak Seasoning*
- 1 pack *Carla's Chipotle Blend*
- 1 tsp *Carla's Dried Oregano* (or *Carla's Dried Mixed Herbs*)
- 4 rib-eye steaks
- 1 pack chunky Maris Piper chips (McCains Gastro Chips are lovely)
- 1 pack beer battered onion rings
- 250g mixed red & yellow tomatoes
- 2 garlic cloves
- 1 fresh red chilli
- 25g fresh basil
- 1 pack fine green beans
- 200ml crème fraîche
- Salt & pepper
- Extra virgin olive oil
- 1-2 tbsp balsamic or red wine vinegar
- 1 tsp tomato puree (or tomato ketchup)
- 50ml water

Instructions

- Start by removing your steak from the fridge and allowing it to come to room temperature
- Preheat your oven to cook the chips (as per pack instructions)
- Then make a start on the tomato salad. Chop the tomatoes in irregular shapes to add some interest! Season generously with salt to draw out the flavour and set aside for 20 minutes (don't worry about the amount of salt as it's just there to draw out the flavours will be drained off later).
- Spread chips on an oven tray and cook as per instructions, adding the onion rings (see pack for instructions) slightly later, so both will finish cooking at the same time
- Pour away the excess liquid from the tomatoes and return to the bowl; dress them with a generous glug of extra virgin olive oil, and a splash of balsamic or red wine vinegar, then add some black pepper, and the oregano/dried mixed herbs. Finely chop or crush one garlic clove and add to the bowl. Deseed and finely slice the chilli, add as much or as little as you like, along with the basil leaves, gently torn with your fingers. Toss together and adjust the seasoning if necessary
- Blanch the green beans in salted boiling water for 2-3 minutes, drain well and set aside. Crush or finely chop the remaining garlic clove. Add a glug of olive oil to a pan over a medium heat and add the garlic, stirring until it just starts to colour, then tip in your warm beans and toss around till glossy and hot
- Remove from the heat and season well with plenty of black pepper and a touch of salt. Pop a lid on to keep them warm
- Put a frying pan on a high heat. Rub the steak with a little oil and the Montreal Steak Seasoning. Once the pan is very hot, lay in the steak and cook for 1-2 minutes on each side for medium-rare, (or to your taste), then remove to a board, cover loosely with foil and allow to rest while you make a quick sauce. Don't wash the pan, we will use it for the sauce!
- Mix the Chipotle Spice with 2 tsp of tomato puree (or ketchup) to make a chipotle paste. Lower the heat to medium, add 50ml water and half the chipotle paste to the frying pan and stir to dissolve. Simmer gently to reduce slightly, then add the crème fraîche. Season, taste, and add more chipotle paste if you like it hot!
- Slice your steak thinly, adding any meat juices to the sauce. Plate up your green beans, chips, onion rings and steak, drizzle over the chipotle sauce and take to the table with your tomato salad

Carla's products used in this recipe: [Montreal Steak Blend](#), [Chipotle Blend](#)

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