MAKES
4

TOTAL TIME
20 MINS

COOK TIME
10 MINS

BBQ STEAK WITH POTATO SALAD

INGREDIENTS

- 4 Beef New York Strip Steaks
- 6 baby white potatoes
- 1/4 cup (75g) aioli
- 200g pkt 4 Leaf Salad
- 1 small red onion, thinly sliced

METHOD

1. Heat a barbecue grill or chargrill on medium-high. Season the beef. Cook for 5 mins each side for medium-rare or until cooked to your liking. Transfer to a plate and cover with foil. Set aside for 5 mins to rest.
2. Meanwhile, place the potatoes in a large saucepan and cover with cold water. Bring to the boil over high heat. Reduce heat to medium. Cook for 10 mins or until the potatoes are tender. Drain well. Thickly slice.
3. Combine the aioli and 1 tbs warm water in a small bowl. Combine the salad leaves, onion and potato in a large bowl.
4. Thickly slice the steak. Divide among serving plates with the salad. Season. Drizzle the salad with the aioli mixture to serve.

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