

DropChef

Irish Steak with O'Sheas Farm Truffled Mashed Potatoes

Juicy Irish steak served with rich truffle-infused mashed potatoes made from fluffy Baker potatoes from O'Shea's Farm. Topped with a creamy mushroom and red onion sauce for a comforting, flavour-packed dish that celebrates the best of local Irish produce.

Nutritional Info

Calories: 499 kcal
Carbohydrates: 55g
Protein: 27.6g
Fat: 21g

Ingredients

- Striploin Steak
- Low Fat Sour Cream
- Fresh Parsley
- Potatoes
- Chestnut Mushrooms
- Garlic Clove
- Red Onion
- Truffle Oil

Your Pantry

- Olive Oil
- Salt & Pepper
- Milk

Allergens

Milk (Sour Cream)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.

METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) *Preheat the oven to 90°C and boil the kettle*

2) *Get the potatoes on to cook*

Peel the potatoes and cut into small pieces. Place a saucepan of boiling water with a pinch of salt to medium heat and add the potatoes. Cook for 10-15 minutes or until soft and cooked through. Drain the potatoes and leave for a couple of minutes to steam, then transfer them back into the saucepan. While the potatoes are cooking.....

3) *Prepare the vegetables and steaks*

Peel and finely chop the red onion and garlic. Cut the mushrooms into quarters. Finely chop the parsley. Take the steak out of the packaging and rub a little olive oil, salt and pepper over them..

4) *Make the truffle mashed potatoes*

Use a potato masher to mash the potatoes with a little milk. Mash until smooth. Now bit by bit, add in the truffle oil to taste (some like less than others), whisking with a fork until you have the desired amount of truffle flavour. Season with salt and pepper and set aside or put in the oven to keep warm.

5) *Cook the steaks*

Place a pan with a drizzle of oil over medium to high heat. Allow the pan to get nice and hot. Lay the steak down on the pan and allow to cook for two minutes before turning over and cooking for another two minutes. Repeat every two minutes until the steak is cooked to your liking. Remove the steak and set aside on a plate to rest.

6) *Make the mushroom sauce*

Return the frying pan to the heat - don't clean of the remnants of the steaks as we want that flavour. Add the onions (you may or may not need another drop of oil) and sauté for 2-3 minutes then add in the mushrooms and sauté for another 2-3 minutes or until soft. Stir in the sour cream and any juices that have escaped from the steak while they rested. Taste and season with salt and pepper if needed. Stir in the parsley.

7) *Serve the dish*

Serve the mashed potatoes and plate the steaks alongside. Spoon over the mushroom sauce. Enjoy!

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