



DropChef

Irish Ribeye with Fresh Tomato Salsa & Smoky Paprika Potatoes

Enjoy these succulent Irish steaks from Ray Collier, our craft butcher from Howth. The smoky potato cubes go perfectly with the refreshing chimichurri - a famous Argentinian uncooked salsa!

Nutritional Info
Calories: 768 kcal
Carbohydrates: 49 g
Protein: 50 g
Fat: 44 g

Ingredients

- Striploin Steak
- Baby Potatoes
- Cherry Tomatoes
- Red Onion
- Spring Onion
- Garlic
- Red Chilli
- Herb Mix
 - Parsley
 - Tarragon
- Smoked Paprika

Your Pantry

- Olive / Rapeseed Oil
- Salt & Pepper

Allergens


None

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) **Cook the potatoes**

Cook the potatoes for 10-15 minutes in a pot of boiling salted water until tender. When the potatoes are cooked, strain them, slice them, and set aside. Move onto the next step.

2) **Chop the salsa vegetables and herbs**

Cut the tomatoes into quarters. Peel the red onion and very finely chop. Slice the spring onion. Chop the tarragon and parsley. Peel and crush the garlic. Remove the seeds from the chilli and finely dice it. Set all the ingredients aside.

3) **Make the salsa**

In a bowl, combine the tomatoes, garlic, chopped onion, herbs, spring onion and about 1 tablespoon of rapeseed / olive oil per person. Add the chopped chilli to taste. Season with salt & pepper.

4) **Cook the steak**

Put a pan on a high heat and fry the steak in a drop of oil for 1-2 minutes on each side (cook for longer if you prefer it more well done). Remove the steak from the pan and cover with foil to keep warm.

5) **Fry the potatoes**

Using the same pan fry the potatoes in a little oil for 3 minutes. Add the smoked paprika and cook for another minute.

6) **Plate the dish**

Serve the steak with the paprika potatoes and spoon over the fresh salsa.



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