FROM OUR KITCHEN

Cajun steak roll, mayonnaise and fennel slaw



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
6 min	10 min	16 min	4

01 Ingredients

- [ ] 500 g Scotch fillet steaks, trimmed
- [ ] 1 tbsp Cajun seasoning
- [ ] 1 cup shaved fennel
- [ ] 1 cup shaved red cabbage
- [ ] 1.4 cup chopped chives
- [ ] 1.3 cup mayonnaise
- [ ] 2 tbsp ajvar
- [ ] 4 bread rolls

02 Step-by-step method

01 Preheat a ridged chargrill or barbeque to moderately high. Rub the steaks with the Cajun seasoning and some olive oil. Cook for 2-3 minutes on each side or until cooked to your liking. Set aside to rest on a plate for 5 minutes, covering loosely with foil.

02 Mix the fennel, cabbage and chives together. Mix the mayonnaise with the ajvar.

03 Place the steaks on the rolls with the slaw and mayonnaise.

03 Chef's tips

- For a lower fat option, try serving the steak and slaw in lettuce cups, adding the ajvar without the mayonnaise.

- Turn this into a salad by removing the bread and mayonnaise. Simply dress with some olive oil and white wine vinegar.

- Save time by using a mandolin to shave the fennel and cabbage.