FROM OUR KITCHEN

Porterhouse steak nicoise salad



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	4

01 Ingredients

- [ ] 4 porterhouse steaks, fat trimmed

Basting sauce

- [ ] 1 tsp Dijon mustard
- [ ] 2 cloves garlic, crushed

- [ ] 200 green beans, trimmed
- [ ] 200 g punnet grape tomatoes, halved lengthways
- [ ] 4 eggs
- [ ] 1 Lebanese cucumber, halved and sliced
- [ ] 1 baby cos lettuce, washed and spun dry

Herb vinaigrette

- [ ] 1 tbsp each red and white wine vinegar
- [ ] 1 tbsp chives, finely chopped, plus extra to serve

02 Step-by-step method

01 Place steaks on a plate. Combine basting sauce ingredients with 1 tbsp olive oil in a small bowl and brush onto both sides of the steak.

02 Preheat a BBQ to hot and cook steak for 3 minutes each side, rest and slice.

03 Place green beans in a medium bowl and pour over boiling water, allow to sit for 3-4 minutes until cooked but still a little crisp, then drain and refresh in iced water.

04 Place eggs in a small saucepan and cover with cold water, bring to the boil then lower heat and simmer for 6-8 minutes. Drain and cover with cold water. Peel and quarter.

05 Combine vinaigrette. Assemble salad ingredients. Top with beef and eggs. Pour over vinaigrette.

03 Chef's tips

- Vinaigrette, salad and eggs can be prepared ahead of time.
- You can leave the anchovies out of the basting sauce if you prefer.
- Try with scotch fillet or rump steak.