

WHAT'S
FOR
DINNER?

FILLET STEAK WITH WEDGES & PEAS

PREP 5 MIN | COOK 15 MIN | SERVES 2



INGREDIENTS

½ KNORR Beef Stock Cube

1 KNORR Beef Gravy Pot

2 Fillet Steaks

2 tbsps olive Oil

Fresh Garlic & Thyme

METHOD

1. Take ½ **Knorr Beef Stock Cube**, add oil and crush it to form a paste.
2. Spread paste over both sides of the steaks and grind over some fresh pepper.
3. Heat a pan with oil and throw in a clove of garlic and fresh thyme to infuse.
4. Add meat to the pan and fry on both sides to your requirements.
5. Meanwhile make up the gravy by dissolving 1 **Knorr Beef Gravy Pot** in 280ml warm water (half room temperature water and half boiling water) and stirring until heated.

Serve with potato wedges and peas.