



## **Cajun Porterhouse Steak**

Black Angus Porterhouse steak marinated in earthy herbs and Cajun spices accompanied by creamy Lyonnaise potato and crunchy green bean salad with a zesty lemon vinaigrette

### **Cooking Instructions Cajun Porterhouse Steak:**

1. Preheat oven to 180 degrees
2. Remove from packaging and place on lined baking tray
3. Place tray in oven and cook for 15-20 minutes or until cooked to your liking turning once (If you prefer that Chargrilled flavour, place your steak on the grill for 30 seconds each side before placing in the oven!)
4. Rest for 5 minutes before serving

### **Cooking Instructions Lyonnaise Potato:**

1. Preheat oven to 180 degrees
2. Remove from packaging and place on lined baking tray
3. Place tray in oven and cook for 10-15 minutes or until heated to desired temperature
1. To heat in microwave, remove from packaging and place in microwave safe container
  2. Heat on High for 2 minutes or until desired temperature is reached

### **Preparation Instructions Green Bean Salad:**

1. Add nuts and dressing to salad
2. Toss to combine all ingredients and serve

### **Ingredients:**

#### **Cajun Porterhouse Steak – Gluten Free**

Black Angus Porterhouse Steak, Paprika, Cumin, Turmeric, Rosemary, Oregano, Chili, Cajun Spice, Garlic, Thyme, Rosemary

#### **Lyonnaise Potato – Gluten Free**

Potato, Cheese and Vegetable Stock

#### **Green Bean Salad – Gluten Free**

Green Beans, Sugar Snap Peas, Snow Peas, Spinach, Almonds

Dressing: Lemon and Sesame Oil Vinaigrette