



Red Wine Porterhouse Steak

Porterhouse steak marinated in rich red wine served with punchy garlic mashed potato and crunchy roasted cauliflower salad

Cooking Instructions Red Wine 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 Garlic Mashed Potato:

1. To heat on the stovetop, remove from packaging
 2. Place in cold pot over medium heat and stir until desired temperature is reached
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 Roasted Cauliflower Salad:

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

Ingredients:

Red Wine Porterhouse Steak – Gluten Free

Porterhouse Steak, Red Wine, Soy Sauce, Worcestershire Sauce, Dijon Mustard, Brown Sugar, Honey, Garlic, Thyme, Rosemary

Garlic Mashed Potato – Gluten Free

Potato, Garlic and Butter

Roasted Cauliflower Salad – Gluten Free

Cauliflower, Celery, Parsley, Rocket, Pumpkin Seeds, Sunflower Seeds and Walnuts

Dressing: Red Wine Vinaigrette