

WILD MUSHROOM ROASTED FLAT IRON STEAK WITH HAND CUT HERB POTATOES AND BROCCOLINI

Prep time : 15 minutes

Cook time: 15 minutes

Yield : 1 ea.

Portion : 8 oz.

INGREDIENTS

- 1 ea. Buckhead Beef Flat Iron Steak, 8 oz. (250g) # 5262227
- 4 fl oz. coarsely chopped Roland dry Porcini Mushrooms # 3848546
- 1 ea. crisp fried Idaho Potato, cut julienne # 1008465
- 4 stalks steamed and buttered Broccolini # 8647349
- 1 tsp. Sysco Spice Blend # 3436656
- 1 tsp. Roland Sea Salt # 3576022
- 1 Tsp. Sysco Imperial coarse ground black pepper # 5229273

PROCEDURE

- 1- Season the Steak liberally with salt & pepper
- 2- Coarsley chop the Porcini Mushrooms in a food processor
- 3- Coat the steak with the Mushroom mix – it will adhere to a moist steak
- 4- Pan roast the Steak on low heat for 5 minutes each side, and let rest 3-4 minutes.
- 5- Deep fry the Potato until crisp & tender and toss with salt, pepper and herbs.
- 6- Place the cooked Broccolini in a square pattern in the center of a dinner plate.
- 7- Add the cooked Potatoes in a parallel pattern inside the Broccolini.
- 8- Slice the Steak into six slices, (across the grain) and place on top of the Potatoes.
- 9- ENJOY!