

Griddled Welsh Beef sirloin steaks with salsa verde



A sublimely simple supper. Juicy Welsh Beef sirloin steaks with fragrant Italian salsa verde. Serve with chips and a crisp green salad.

Serves 4 | Prep 15 minutes | Cook 10 minutes

Ingredients

4 x 200g PGI Welsh Beef* sirloin steaks
Anglesey Sea Salt / Halen Môn (PDO)^Δ
Cracked black pepper
Rapeseed oil

For the salsa verde

1 large handful parsley
1 large handful basil
1 large handful mint
1 garlic clove, peeled and crushed
1 tbsp capers
4 anchovy fillets, chopped (optional)
1 tbsp lemon juice
4 tbsp rapeseed oil
½ tsp mustard

Method

- 01** Remove the steaks from the fridge and allow them to come to room temperature before cooking.
- 02** Rub with rapeseed oil and season well with sea salt and cracked black pepper.
- 03** Heat a griddle pan until smoking hot. Cook the steaks for 2-3 minutes on each side. Remove to a warm plate, cover loosely with tin foil and rest for 5 minutes.
- 04** Place the salsa verde ingredients in a small food processor. Whizz until you have a rough sauce. Taste and check the seasoning.
- 05** Drizzle the salsa verde over the steaks and serve.



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