
CHILLI GARLIC BEEF AND BROCCOLI WITH POTATO STACKS
RECIPE

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COOK TIME 30 mins
PREP TIME 15 mins
SERVES 4 x

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INGREDIENTS

- 4 Medium Potatoes
- 6 Tbsp Olive oil
- 3 Tsp MasterFoods™ Chilli Flakes
- 2 Tsp MasterFoods™ Basil
- 4 cups (280 g) Broccoli Florets
- 4 cups (900 g) sliced Beef Fillet
- 2 Tsp MasterFoods™ Garlic
- 2 Tsp MasterFoods™ Garlic Salt
- Salt and Pepper

METHOD

1. Finely slice the Potatoes in thin slices (circles) across the Potatoes (you can peel the Potatoes but not necessary, just clean them). Then on a baking tray lined with greaseproof paper make potato stacks and gently push them over so they are fanned out. Make 12 Stacks (3 each).
2. Drizzle the stacks with half the Olive Oil, the MasterFoods™ Basil and 1 Tsp of the Chilli flakes. Crack on some Pepper and sprinkle with Salt.
3. Bake in a hot oven at 200C for 30 minutes till super crispy.
4. In a pan, fry the Broccoli in the rest of the Olive Oil, MasterFoods™ Garlic and the Garlic Salt. Add the sliced Beef and 3 more Tsp of Chilli flakes to taste. (If you like it spicy add more).
5. Serve the Beef and Broccoli on the bottom with the Potato stacks on top. Great served with Sour Cream, MasterFoods™ Chives and MasterFoods™ Sweet Chilli Sauce.

Source URL:

<https://www.masterfoods.co.nz/Recipes/chilli-garlic-beef-and-broccoli-with-potato-stacks>