

PESTO BEEF FILLET

with crisp salad greens



PREPARATION TIME	5 Minutes
COOKING TIME	10 Minutes
SERVES	4



INGREDIENTS

4 eye fillets or scotch fillet steaks
Oil spray
½ x 195g jar Providore Series Italian Basil, Pecorino and Pine Nut Pesto
2 tablespoons olive oil
Finely grated zest of 1 lemon
Juice of ½ lemon
4 cups mixed lettuce leaves
1 Lebanese cucumber, thinly sliced
8 cherry tomatoes, halved
½ small red onion, thinly sliced
2 tablespoons toasted flaked almonds

METHOD

Remove meat from refrigerator 30 minutes before cooking. Spray fillets with oil and season to taste. Heat a chargrill plate over medium high heat and cook fillets until done to your liking. Remove from heat, cover loosely with foil and rest for 5 minutes.

Meanwhile, to make dressing, combine 2 tablespoons **Providore Series Pesto**, olive oil, lemon zest and juice in a bowl and whisk to combine. Season to taste. Combine remaining ingredients in a large bowl, add dressing and toss well to combine.

Serve steaks topped with remaining Providore Series Pesto. Serve with salad.

TIP

Substitute chicken fillets for beef fillets, if desired.