Beef Olives With Roasted Garlic And Caper Mash

Cooking time	120 mins
Preparation time	50 mins
Serves	8

Tender beef steak stuffed, cooked to perfection and served with an indulgent Roasted Garlic and Caper Mash. This is a dish for a special occassion.

Ingredients

- 1 kg topside beef cut into thin steaks (6-8)
- 2 tbsp oil
- - STUFFING:
- 1 pkt beef sausage off the casing
- 2 slices brown bread soaked in milk
- 1 tbsp chopped parsley
- 1 egg
- 2 tbsp butter
- 1 onion finely chopped
- 1 pkt Royco® Beef Hot Pot Dry Cook-in-Sauce
- 2 cups water
- - ROASTED GARLIC AND CAPER MASH INGREDIENTS:
- 6 potatoes peeled and cubed
- 1 whole garlic bulb
- olive to drizzle
- 1 tsp Royco® Brown Onion Gravy
- 2 tbsp butter
- 2 tbsp capers
- - LOADED CAULIFLOWER SALAD INGREDIENTS:
- 1 head cauliflower broken into florets
- 2 carrots peeled and sliced
- 1 pkt Royco® Cheddar Cheese and Onion Potato Bake
- 4 hard boiled eggs, chopped
- 6 slices bacon chopped and fried
- 1 cup grated white cheddar cheese

- 1 spring onions sliced
- - DRESSING:
- ½ cup mayonnaise
- ½ cup sour cream
- salt and pepper

Vegetarian

Top this tasty caper mash with giant grilled brown mushrooms for a showstopper meal.

Family Friendly

Older kids can get involved by flattening the steak and rolling up each stuffed parcel. This recipe is a great way to spend quality time with teens in the kitchen.

Method

1. Place the steaks between two sheets of cling wrap and flatten using a meat mallet
2. Combine all the stuffing ingredients and roll to form a sausage
3. Place the sausage on each steak and roll to form a parcel
4. Tie with a string or secure with a toothpick
5. Heat oil in a saucepan and seal the parcels on all sides until golden brown
6. Remove and set aside
7. Melt butter in the same saucepan and sauté the onion until soft
8. Stir in Royco® Beef Hot Pot Dry Cook-in-Sauce add water and stir to combine and bring to a boil
9. Add the beef olives, cover with lid and simmer for 1-2 hour or until beef olives are soft and tender

ROASTED GARLIC AND CAPER MASH METHOD

1. Cut the top of the garlic bulb, drizzle with oil and sprinkle with ROYCO® Brown Onion Gravy
2. Place the garlic in a tinfoil and roast for 45 minutes
3. Boil potatoes in salted water until soft
4. Once garlic is roasted squeeze it out and mix in with mash until well mixed
5. Add in butter and capers and mix well

LOADED CAULIFLOWER SALAD METHOD

1. In a roasting pan place cauliflower and carrots, drizzle with olive oil and sprinkle with Royco® Cheddar Cheese and Onion Potato Bake and roast until tender for 20 minutes
2. In a salad bowl place cauliflower and carrot mixture, add eggs, half the cheddar cheese
3. Mix all the dressing ingredients and pour over the salad
4. Sprinkle on top crisp bacon, rest of cheese and spring onion

Recipe Tags

Packet Soups, Beef, Pork, Meat and Veg, Dry Cook In Sauce

Related Recipes



Mushroom Pork Bangers & Creamy Mash

Cooking time

30 mins

Preparation time

15 mins



Beef Short Rib with Sweet Potato Bake

Cooking time

50 mins

Preparation time

20 mins



Curried Potatoes

Cooking time

30 mins

Preparation time

10 mins



Chicken a La King

Cooking time

30 mins

Preparation time

15 mins

Creamy Spinach Stuffed Salmon

Cooking time

50 mins

Preparation time

20 mins



Pork Fillet with Spicy Pineapple Relish

Cooking time

10 mins

Preparation time

60 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins

Chicken Pot Pies

Cooking time

40 mins

Preparation time

15 mins

Hake and Broccoli Bake

Cooking time

40 mins

Preparation time

10 mins

Beef Stew with Soft Dumpling

Cooking time

90 mins

Preparation time

30 mins

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