

Estelle

Spring Racing Carnival seitan steak, chimichurri

1. Read through the instructions in full & collect required equipment
2. Preheat your oven to 160°C or fire up the BBQ!
3. Remove the steak from the fridge approximately 20 minutes before cooking to allow it to come to room temperature
4. Remove the steak from the bag, lightly pat dry & season to your liking with salt
5. In a large heavy based fry pan, or on your BBQ, sear each side of the steak for 2 – 4 minutes over medium heat until caramelised
6. Place the steak into the preheated oven (or close the lid of your BBQ) and allow the steak to heat through for 3 - 4 minutes
7. Carve to your liking and serve with a side of chimmichurri

SHARE YOUR MEALS WITH US AT



@estellebistro



@estellenorthcote