



Exclusive recipe



Steak with new potato & horseradish salad

SERVES 4-6 **PREP 10 mins** plus resting **COOK 20 mins** **EASY**

'May means the arrival of lots of lovely new seasonal produce, including one of my favourites, new potatoes. This is a potato salad with a difference. The horseradish running through it gives a gentle flavour rather than blowing your head off. It really is a wonderful combination of flavours that celebrate spring.' **Melissa Thompson**

750g new potatoes, cut in half
2 shallots, finely sliced
1½ tsp horseradish cream (or 1 tsp fresh horseradish)
2 tsp capers, finely chopped
½ small bunch of chives, finely chopped
2 tbsp mayonnaise

2 tbsp Greek yogurt
2 sirloin steaks (approx 300g each), at room temperature
1 tbsp olive oil
1 tbsp butter
watercress, dressed in olive oil and cider vinegar, to serve

1 Boil the potatoes in salted water until tender. Drain and leave to cool.

2 Tip the shallots, horseradish, capers, chives, mayonnaise and yogurt into a bowl and mix together. Season, then add the potatoes and mix thoroughly.

3 Lightly rub the steaks with the oil and season with salt. Heat a heavy-based frying pan over a medium-high heat and add the

steaks. Cook on each side for 2 mins for medium-rare. Add the butter to the pan and allow to melt. Remove the steaks from the pan and leave to rest for at least 5 mins.

4 Thinly slice the steak and serve with the new potato salad and watercress.

PER SERVING (6) 389 kcals • fat 24g • saturates 8g • carbs 19g • sugars 3g • fibre 2g • protein 23g • salt 0.3g



MELISSA THOMPSON

Food writer and Good Food columnist Melissa runs food and recipe project Fowl Mouths. She's a vocal advocate for the promotion of black and minority ethnic people in food, and provides advice on all aspects of the industry.
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Samuel Groves
Made in England 1817

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