



Steak with Rosie's Honey Mustard Potatoes

- 600gm chap potatoes
- 1 tablespoon olive oil
- 170gm bacon rashers thinly sliced
- 1 garlic clove, sliced
- olive oil
- 4 rump steaks
- ¼ cup sour cream
- 1 tablespoon chopped chives
- 1 tablespoon lemon juice
- 2 tablespoons Rosie's Honey Mustard Dressing

Cook potatoes till tender. Heat oil in pan, add bacon, cook till brown. Add garlic transfer to a large bowl. Season steaks with salt and pepper, cook to your liking. Add potatoes, sour cream, lemon juice, chives and "*Rosie's Honey Mustard Dressing*" to bacon mixture. Toss to combine. Serve steaks with potato mixture.

ROSIE'S

For further orders, please contact me by email rosieshm@bigpond.com or phone 6824 2055

I hope you enjoy my dressing. Cheers, Rosie