

## Beefsteak with fried potatoes and a rustic cottage cheese sauce



### Preparation

1. Peel the potatoes and cook in salted water. Sprinkle the boiled potatoes with oil, then season with salt and pepper and bake in a preheated oven at 200 degrees until the skin is browned.
2. For the cottage cheese sauce: chop the spring onion and parsley, and mix with the other ingredients.
3. After defrosting the steaks: drain the steaks well, spread with oil and add salt and pepper. Fry steaks in a dry, well-heated frying pan on both sides for 2-3 minutes.
4. When steaks are browned, slightly reduce the heat and put a piece of butter and thyme into the frying pan. Remember that both sides of the steaks should be coated with the butter sauce.
5. Finish cooking the steaks in a preheated oven to the desired level of doneness. Once cooked, wrap the meat in foil and leave it to rest at room temperature for about 2-3 minutes.
6. Serve the steak with the potatoes, cottage cheese sauce and any vegetables you like.

[Back to recipes list](#)



### INGREDIENTS

500 g.	KITCHEN me frozen matured
3 tbsp	Oil
2 tbsp	Butter
1 tsp	Dried thyme
4	Potatoes
Accordint to taste	Salt
According to taste	Pepper
	For the cottage cheese sauce:
100 g.	Cottage cheese
1 tbsp	Sour cream
Handful	Spring onions
Handful	Parsley
According to taste	Salt
According to taste	Pepper