

Beef Tagliata Pasta Salad



Preparation Time 15 minutes

Cooking Time 15 minutes

Ingredients (serves 4)

- 100g Coolibah Wild Roquette
- 250g tri-coloured fettuccini
- 2 lean rump steaks, trimmed
- 1/4 cup (60ml) Extra Virgin Olive Oil
- 1 tablespoon crushed black peppercorns
- 250g cherry tomatoes
- Castor sugar, to sprinkle
- 1 tablespoon balsamic vinegar
- 6 baby bocconcini, sliced
- 80g shaved parmesan

Method

1. Cook pasta until al dente, set aside
2. Brush the steaks with 1 tablespoon oil
3. Sprinkle with peppercorns to coat
4. Preheat oven to 180 degrees C
5. Cut tomatoes in half and place on tray. Drizzle with oil, season and sprinkle with sugar
6. Roast until slightly wilted, then set aside
7. Heat one tablespoon of oil in a pan over high heat. Add steaks & sear
8. Reserve pan juices and set steaks aside
9. Combine remaining oil & vinegar & season with salt. Stir in the pan juices to make dressing
10. Place Wild Roquette leaves in a bowl, add tomato & bocconcini
11. Slice the steaks thinly & toss with salad and dressing, over pasta
12. Serve garnished with parmesan