

Garlic Steak Foil Pack

Ingredients:

- 450g Food Lovers market Karan beef sirloin steak, trimmed of fat and cut into pieces
- 8 Food Lover's Market potjie potatoes, quartered
- 1 cup button mushrooms
- 6 baby onions
- Baby tomatoes on the vine
- 3 tablespoons B-well blended Canola and Olive oil
- Salt and pepper, to taste
- 1 tablespoon Food Lover's Market garlic paste
- 1 teaspoon dried Food Lover's oregano
- 1 teaspoon dried Food Lovers parsley
- Fresh thyme

Directions:

1. Slice the steak & potatoes.
2. In a large bowl combine steak, potatoes, baby onions, mushrooms, crushed garlic, parsley, oregano, salt, pepper and Canola oil - toss to combine.
3. Cut foil into section measuring roughly 30x30 cm.
4. Place seasoned mixture onto the sheet of foil, topped with baby tomatoes on a vine & fresh thyme.
5. Wrap the foil tightly around the contents to form a foil pack.
6. Bake at 180°C for about 25 - 30 minutes until cooked through.
7. Enjoy!