

Steak and Chips - Romahome style!

Barbecued steak with chips cooked in the skillet in 'oven' mode! You can't really do many chips but they are lovely as a garnish and with the steak and salad it makes a filling meal.

Ingredients:

- 2 Sirloin Steaks (or cut of your choice)
- 300g frozen oven chips (crinkle-cut type cook better in the skillet oven)
- 8 Mushrooms
- A little Olive Oil

Salad of your choice i.e:

- Shredded Lettuce
- Sliced Tomatoes or Cherry Tomatoes
- Cubed Cucumber
- Cress
- Sliced Spanish Onion

Method:

I can't give times for the steak as it depends on cut and thickness - you will need to barbecue it to your own personal liking. Time it so that it is ready at the same time as the chips.

Chips take around 30 - 40 minutes in the skillet oven on a medium to high light. Get the skillet hot (no need for oil or anything) and then place the chips inside and keep over a medium to high heat turning the pan over every 4 - 5 minutes, aim to keep the pan hot but not burn the chips (this is something you learn by trial and error over time) Don't be too rough as you turn it or the chips will break up - also give them a gentle shake to distribute them evenly in the skillet. You can open the skillet oven to move them around if you like but try not to keep it open too long or you will lose the heat.

In between the turning process you can prepare the salad garnish to your own preference and arrange on plates.

Cook the mushrooms over a high heat in a little olive oil for about 3-4 minutes if whole, less if sliced. Aim to have these ready at the same time as the steak.

Serve the steak with the salad garnish, chips and pop the mushrooms on top.

Wash it down with a nice glass or red wine!