

Family friendly



# New York-style steak and eggs

*Serves 1*

95g potatoes, diced

1½ tsp olive oil

½ white onion, peeled and chopped

½ green pepper, deseeded and chopped

Salt and pepper

130g sirloin steak or rump steak, trimmed of fat

2 medium eggs

## Method

Bring a pan of salted water to the boil, add the potatoes and cook for 5 minutes. Drain thoroughly then leave to steam dry for a couple of minutes.

Heat half of the oil in a frying pan, add the onions and peppers and fry until soft. Tip onto a plate and set aside. Add the potatoes to the pan and fry for 5–6 minutes until crisp. Return the onions and peppers to the pan, toss together and season to taste.

Meanwhile, heat a griddle pan over a high heat, season the steak with salt and pepper then cook for 3 minutes on each side or until cooked to your liking. Set aside to rest.

Tip the potato mixture onto a serving plate, wipe the pan clean and heat the remaining oil over a medium heat. Crack the eggs into the pan and fry until the whites are set and the yolks are still runny. Serve the steak with the potato mix and eggs.

## Tips

Make sure you take the steak out of the fridge at least 20 minutes before you plan to cook.