

Fillet Steak and Beef Tomato Tower



Cooking time: 20 mins

Serves: 4

how to cook

- 1 Lightly oil a griddle pan or frying pan, then cook the tomatoes for 1 minute, remove and keep warm.
- 2 Then cook the fillet steaks as per pack instructions, put to one side to rest.
- 3 Place tomatoes on individual plates, then top with a steak and some shoe string fries and rocket.
- 4 Drizzle over the dressing and serve.

what you need

- 4 John Penny fillet steaks, each weighing approximately 125g each
- 2 beef tomatoes, sliced thickly or 12 cherry tomatoes
- 25g pack wild rocket
- 125ml French dressing
- Shoe string fries to serve

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