



Peppered Beef Steaks

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pack Tesco Make a Meal With...Peppered Beef Steak

100g ready rolled puff pastry

50g full fat soft cheese with garlic and herb

Instructions

1. Pre heat the oven to 200°C / Gas 6
2. Cut two long strips of pastry and wrap it around the peppered edge of each Peppered Beef Steak, securing with a dab of water where the pastry meets and cut off any excess pastry
3. Spread the cheese evenly on top of each Steak, ensuring it goes to the edge
4. Place on a non stick baking tray and bake in the oven for 20 minutes, until the pastry is golden and the cheese is browned
5. Serve with a side salad