



# Sake-Splashed Steak with Butterbean Mash

NIBBLEDISH CONTRIBUTOR

## Ingredients

For 2:

2 lamb steaks (or 4 if you're really hungry)  
A splash of sake (or dry sherry)  
18-20 cherry toms on the vine  
Half a small red onion, sliced  
Fresh thyme  
1 tsp paprika  
olive oil

1 400g + 1 200g can of butterbeans  
2 anchovy fillets  
Some parsley  
Lemon juice  
Some olive oil

## Instructions

- 1) Marinate the steaks in the sake, thyme and drizzle of olive oil for an hour.
- 2) Mash up the anchovies and put aside for later
- 3) Preheat the oven to 200 degrees C and put the steaks onto a foiled baking tray.
- 4) Put the cherry toms onto another baking tray and drip a bit of olive oil over, plus the onion and paprika.
- 5) Place both trays into the oven for about 20 mins, turning the steaks over once.
- 6) Meanwhile, boil the butterbeans rapidly, then simmer until pretty soft.
- 7) Drain most of the water, then add the mushed up anchovies, lemon juice and

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parsley.