



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

parsley.