1 hour (plus marinating time)

Serves 4

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## Ingredients

- Salt and milled pepper
- 2 packs (about 300g each) minute steaks
- 2 Tbsp (30ml) instant coffee
- 3 Tbsp (45ml) light brown sugar
- 2 Tbsp (30ml) paprika
- 2 Tbsp (30ml) chopped fresh coriander
- ¼ cup (60ml) canola oil
- 3 red onions, sliced
- ½ cup (125ml) red wine vinegar, heated
- 1 Tbsp (15ml) white sugar
- 5-6 (about 1.5kg) large potatoes, peeled and roughly chopped
- 2 Tbsp (30ml) butter

## Method

- 1. Season steaks.
- 2. Combine coffee, brown sugar, half the paprika, coriander and half the oil.
- 3. Evenly coat steaks with mixture and marinate for about 30 minutes.
- 4. Preheat oven to 180°C.
- 5. Combine onions, vinegar and white sugar and season.
- 6. Set aside for 15 minutes.
- 7. Place potatoes on a greased baking tray.
- 8. Drizzle with remaining oil and sprinkle with remaining paprika. Season.
- 9. Roast for 15-20 minutes, or until golden.
- 10. Heat butter in a large pan and fry steaks for 1 minute per side.
- 11. Serve steaks with potatoes, pan juices and pickled onions.

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