

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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