

45 minutes

Serves 4

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Ingredients:

- 3 (about 550g) PnP smoked rib-eye steaks
- 3 cups (750ml) boiling water
- Glug canola oil
- 1 Tbsp (15g) butter
- 3 leeks, chopped
- 2 cloves garlic, chopped
- 1 packet (200g) baby spinach
- ½ packet (150g) broccoli florets
- ½ small packet (125g) frozen peas
- 3-4 cups (750-1L) vegetable stock
- 1 cup (250ml) cream

For serving:

PnP Tasty Stem broccoli, pan fried

Crispy kale

Sugar snap peas, blanched

Method

1. Place steaks in a pot and cover with boiling water.
2. Simmer for about 15 minutes before removing the meat.
3. Shred, set aside and reserve cooking liquid as stock.
4. Heat oil and butter in a pan over medium heat.
5. Sauté leeks for 5 minutes until soft.
6. Add garlic and fry for another minute.
7. Tip in spinach, broccoli florets, peas, vegetable stock and cream.

8. Simmer for 10-15 minutes.
9. Blitz until smooth using a stick blender and season.
10. Stir in meat.
11. Serve with broccoli, kale and sugar snap peas for a special occasion.

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