

Beef Fillet Peperonata



Serves: 4

Preparation Time: 20 minutes

Cooking Time: 20 minutes

Tip:

To serve add a side of roasted chat potatoes and sea salt.

Ingredients:

- 2 tblsp extra virgin olive oil
- 1 red onion, thinly sliced
- 2 cloves garlic, thinly sliced
- 1 red capsicum, thinly sliced
- 1 yellow or green capsicum, thinly sliced
- 1 tblsp balsamic vinegar
- 1 tblsp capers
- 2 tspn brown sugar
- salt and pepper
- 4 x 190g beef
- 1 tblsp olive oil
- 4 x 5mm thick slices [Perfect Italiano Mozzarella](#)

Method:

- Heat oil and cook onion in oil for 3 minutes. Add garlic and capsicums, cover and cook for 15 minutes or until softened. Add vinegar, capers and brown sugar and season to taste.
- Brush beef with olive oil and season to taste. Panfry beef on both sides then top with Perfect Italiano Mozzarella. Cover and cook until cheese has melted and steak is cooked. Serve beef topped with peperonata.



FOODSERVICES
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