



Warm Chili Beef and Rocket Salad

The finished dish

Even during the busiest working week, it is possible to make your everyday meals both delicious and home-cooked. You just need to shop cleverly, keeping it seasonal and simple...just a few knockout fresh ingredients, a hot grill and a chilled glass of your favourite tippie.

What do I need?

Two fillet steaks

Two large handfuls of fresh rocket leaves

1 jar of Chilli Jelly

Extra Virgin Olive Oil

Sea salt & freshly ground black pepper

What do I do?

1. Wash the rocket leaves and leave to drain
2. Heat the grill the hottest setting
3. Mix two tablespoons of the chili jelly with one tablespoon of olive oil
4. Slop the steaks with a dash of oil, and grill for 2-3 minutes each side on a smoking hot grill for a perfect medium rare finish
5. Thinly slice the steaks, arrange over a bed of rocket leaves and pour over the dressing
6. Garnish with fresh basil or whatever is to hand.