

# Your Saturday night in...

If you're staying in on Saturday evening, why not try this recipe.....

A delicious, stress-free way to cook steak for a crowd

Prep: 10 mins

Serves: 6



## Mozzarella beef wraps

### Ingredients

12 thin-cut sandwich or minute steak about 85g/3oz each, or 6 small sirloin steaks, about 140g/5oz each

Small bunch basil, leaves only

2 x 150g balls mozzarella, torn

1 tbsp oil

300g SunBlush pepper from the deli counter, plus 1 tbsp of their oil

Handful black or green olives

1 tbsp balsamic vinegar

### Method

- 1 Heat oven to 230C/fan 210C/gas 8. Season steaks, place a few basil leaves on each and split the mozzarella between them. Bring the sides of the steaks together to make an open parcel, securing the edges with a cocktail stick. If making up to a day ahead, cover and chill.
- 2 Heat a heavy-based roasting tin on a high heat, add the oil and brown the beef on all sides – this should take about 1 min in total and the meat will still be rare in the middle.
- 3 Add the peppers, their oil and the olives to the tin, pour over the vinegar, then roast for 2-3 mins for medium rare, longer for well done. Cover with foil and leave to rest for up to 5 mins. Scatter over remaining basil before serving.