

BBQ Porterhouse with Oven Dried Tomatoes, Persian Fetta & Rocket Salad



Ingredients

Marinade

- ½ cup red wine
- ½ cup olive oil
- 1 tablespoon rosemary, chopped

- 3 100g King Island Trading Porterhouse Steaks
- 2 brown onions sliced
- 2 bunch rocket
- 50g oven dried tomatoes
- 100g South Cape Persian Fetta
- 100g green beans, steamed
- Olive oil
- 1 tablespoon balsamic vinegar
- Salt and pepper

Method

1. Place wine, oil and rosemary into a medium bowl, add steaks and marinate for 4 hours in the refrigerator.
2. Preheat barbeque to med/high heat. Remove steaks from marinade draining off any excess and cook on the hot plate for 3 minutes each side or until cooked to your liking. Remove steak from grill and rest.
3. Add sliced onions to the hot plate and cook for 7-8 minutes until soft and golden.
4. Combine rocket, tomatoes, fetta and green beans in a large bowl and season with salt and pepper.
5. Slice beef thinly and add to salad with the cooked onions. Toss lightly to combine and drizzle with dressing. Serve immediately.

Recipe brought to you by Peninsula Bulk Meats