

T-bone steak with fried mushrooms and olive oil mash

- **7 Ingredients**
 - **5 Method Steps**
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- ☐
1kg Desiree [potatoes](#), peeled, cut into 3cm pieces
- ☐
100ml olive oil
- ☐
20g butter
- ☐
3 garlic cloves, crushed
- ☐
400g button mushrooms, thickly sliced
- ☐
1 tbsp finely chopped chives
- ☐
4 (350g each) beef T-bone steaks
- ☐
- **Step 1**

Place potatoes in a saucepan and cover with cold water. Bring to the boil, partially covered, over high heat. Reduce heat to medium. Simmer for 15 to 20 minutes or until tender. Drain. Return potatoes to saucepan and cook over low heat for 1 to 2 minutes or until dry. Remove from heat. Add 2 tablespoons oil and salt and pepper. Mash. Cover and keep warm.

- **Step 2**
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Heat butter and 2 tablespoons of the remaining oil in a frying pan over medium high heat. When sizzling, add garlic and cook, stirring constantly, for 1 minute. Remove from pan and stir into mash.

- **Step 3**

Add mushrooms to frying pan. Cook, stirring occasionally, over medium-high heat for 4 to 5 minutes or until golden and all moisture has evaporated. Stir in chives.

- **Step 4**

Heat a chargrill or barbecue on mediumhigh heat. Brush steaks with remaining oil. Season with salt and pepper. Cook steaks for 4 to 5 minutes each side for medium or until cooked to your liking. Stand, covered with foil, for 3 minutes.

- **Step 5**

Place steaks on plates and spoon over mushrooms. Serve with mash.
