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## BRITISH FOODS AUSTRALIA

### SEARED BEEF SALAD WITH COLMAN'S HORSERADISH CREAM

#### INGREDIENTS:

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- 500gms beef fillet
- 1 tablespoon Colman's horseradish
- Sea salt & pepper
- 4-5 cooked beets, diced
- 2 carrots, peeled and diced
- 1 yellow or red pepper, diced

- 1 red onion, diced
- 2 tablespoons olive oil
- Sea salt and rosemary
- 130gms salad greens or baby kale

## Horseradish Cream

- 2 tablespoons Colman's horseradish
- ½ cup sour cream
- 1 lemon, Juice and zest

## INSTRUCTIONS

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Pre-heat the oven to 190 degs. Brush the beef generously with the horseradish and season well and place on a lined baking tray. Toss the cut vegetables with the oil, salt and rosemary and arrange in a single layer around the beef. Roast for 15-20 minutes or until the vegetables are tender and the beef cooked to your liking. Rest for 5 minutes before slicing the beef thinly. Combine the horseradish, sour cream, lemon juice & zest and season to taste.

Arrange the salad greens in a shallow serving bowl and top with the roasted vegetables and sliced beef. Drizzle over the horseradish cream.

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