



Steak with Bacon Wrapped Asparagus

🕒 TOTAL TIME: 30 mins
☁️ LEVEL: easy
🍴 YIELD: 4 servings

An indulgent but easy steak dinner, perfect for special occasions and on the table in 30 minutes.

Ingredients

700g steak (best cut you can afford)
500g frozen chips
4 Tbsp oil
2 bunches asparagus
200g bacon
3 garlic cloves, minced
salt + pepper

Directions

1. Preheat oven and remove steaks from the fridge so they come to room temperature.
2. Spread out chips on a baking tray and bake according to packet instructions.
3. Season steak with salt and pepper. Heat 2 Tbsp of oil in a large frying pan over a high heat. Place steaks in the pan and cook for 3-4 minutes on each side, turning only once. Set aside to rest.
4. Meanwhile coat asparagus in oil and sprinkle with salt and pepper. Wrap 3-4 spears in bacon. Cook in a frying pan over medium high heat with garlic for 6-8 minutes. Rotating often.
5. Remove chips from the oven, slice steak and serve with bacon wrapped asparagus.