



Relish
THE BAROSSA

BBQ Hops

MARINATED FLANK STEAK

Ingredients

SERVES 4

1kg Grain Feed Flank Steak
200mls Hops BBQ Wing Marinade
1/4 cup EVOO
1/4 cup Fresh Rosemary Leaves
1 Tbsp Sea Salt

Method

Immerse Noodles in rapidly boiling water for 3 minutes, drain and set aside covered.

In a large hot frypan fry the garlic with the Extra Virgin Olive Oil for 30 seconds.

To the frypan add the soups and Tomato Paste and stir through.

When mixture is boiling add Marinara mix and cook for 30 seconds minute.

Add drained, pre-cooked Pasta and roughly chopped Basil, toss and serve.

Top with Fresh Parmesan Cheese, remaining Basil.

Accompany with your favourite Shiraz and a crusty bread.