



Russell Hobbs

DUALCHEF AIR FRYER Recipe

STEAK BITES WITH MUSHROOM

Function: MEAT

Time: 28 minutes

Serves: 6

INGREDIENTS

200g steaks, cut into strips

150g mushrooms

4tbsp melted butter

6tsp Worcestershire sauce

4tsp garlic powder

Salt, to taste

Black pepper, to taste

1 tsp parsley

1 tsp chilli flakes

METHOD

1. Rinse and thoroughly pat dry the steak strips. Combine the steak and mushrooms. Coat with the melted butter and then season with Worcestershire sauce, garlic powder and a generous seasoning of salt and pepper.
2. Preheat the **Russell Hobbs DualChef** air fryer at 190°C for 4 minutes.
3. Spread the steak and mushrooms in an even layer in the air fryer basket, air fry at 190°C (MEAT function) for 13 minutes, flip them according to your preferred doneness.
4. Garnish with parsley, drizzle melted butter and chilli flakes.

Chef's tip: Can be enjoyed with your English continental breakfast.