



HARISSA PORTERHOUSE WITH CHARGRILLED ZUCCHINI

Meat and Greens infused with the flavours of Harissa!



NORMAL



10 MINS



20 MINS



4 SERVES

Ingredients

- 4 x 150g beef porterhouse steaks, fat trimmed
- 2 tbsp olive oil
- 2 tbsp harissa paste
- 1 tbsp thyme leaves, finely chopped, +extra, to serve
- 3 large zucchinis, halved, cut into 4cm pieces
- Zest and juice of 1 lemon +extra wedges, to serve
- 1/3 cup fresh ricotta cheese
- 2 tbsp slivered almonds, toasted
- Mint leaves, kipfler potatoes, cooked, sliced, to serve

Instructions

1. In a large snap-lock bag place half the oil, harissa paste and thyme. Add steaks, season well and rub to coat. Heat a large char-grill pan over medium-high heat. Cook steaks for 3-4 minutes each side or until cooked to your liking. Set steaks aside on a plate loosely covered with foil to rest for 5 minutes.
2. Meanwhile, place zucchini and remaining oil in a large bowl. Season and toss to coat. Reheat same pan over medium-high heat and cook zucchini for 6-7 minutes or until charred and tender. Remove from pan, return to large bowl, add lemon zest and juice and toss to coat. Top zucchini with ricotta, almonds and mint leaves.
3. Serve steaks with zucchini, potatoes, extra thyme and lemon wedges.

[Recipe provided by Australian Beef.](#)