**Steak & Potato Pops**

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**Ingredients**

Earth Fresh baby Potatoes

1.5-2lb steak –round or top sirloin

Mushrooms, sliced

Salt

Pepper

Your favourite steak spice

Olive oil

Wooden skewers (soaked in water for min 30 mins if BBQing)

**Directions**

Boil potatoes until just tender – don’t over cook.

Toss potatoes in a little olive oil and sprinkle with your favourite steak spice and pepper.

Slice steak against the grain into long strips and season with your favourite steak spice.

Wrap the steak strips around the potatoes and tuck in a mushroom slice and skewer to secure.

Brush each steak and potato skewer with olive oil, sprinkle on more pepper, salt and steak spice to taste and place on a baking sheet and cook in a 400 oven for about 10 mins until steak has reached desired doneness.

Steak & potato pops may also be cooked on the bbq, med/high heat until desired doneness.

\*note that these may be assembled several hours in advance and then cooked when needed.