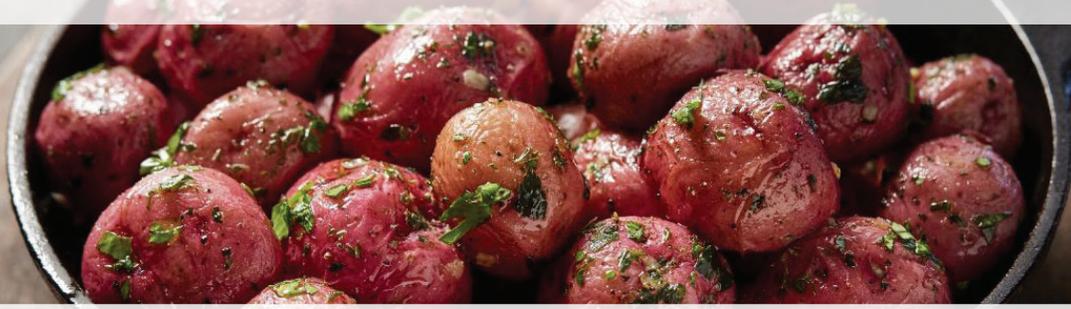


# ATHENIAN FLAP MEAT & FETA-ROASTED GREEK POTATOES



Savor the flavors of the Mediterranean with herb-crusted flap meat and lemon-feta roasted potatoes, all finished with a silky, chef-inspired shortcut sauce.

## Ingredients:

- Angus Pride USDA Choice Angus Beef Flap Meat: 5–2 lbs. (thinly sliced across the grain)
- The Rub: Minced garlic, onion powder, paprika, oregano, a pinch of cinnamon, salt & pepper
- Sandridge Seasoned Potatoes: 1 bag/batch (pre-made)
- The Zest Toppings: Fresh lemon juice, feta cheese (crumbled), red bell peppers (diced), fresh parsley or basil (chopped)
- Soup as Sauce: 1 cup (Brickman’s Chicken with Wild Rice Soup)



## Instructions:

1. Season and Sear the Flap Meat
  - The Rub: In a small bowl, combine the garlic, onion powder, paprika, oregano, and that “secret” pinch of cinnamon (which adds a traditional Greek depth).
  - The Sear: Rub the spice blend into the flap meat. In a scorching hot skillet with a little oil, sear the steak for 3 – 4 minutes per side for medium-rare. Let the meat rest for 5 minutes before slicing – this is crucial for keeping it juicy!
2. Elevate the Potatoes
  - While the steak rests, heat your pre-made Seasoned Potatoes in a pan or oven until crispy.
  - The Greek Finish: Once hot, toss the potatoes with a squeeze of lemon juice, the diced red peppers, and the feta cheese. The residual heat will soften the peppers and make the feta slightly melty and creamy.
3. The Soup Shortcut Sauce
  - In the same skillet used for the steak (keep those flavorful brown bits!), pour in your soup.
  - Simmer on medium-low for 2 – 3 minutes, stirring constantly, until it reduces into a thick, velvety sauce.
4. Assembly
  - Fan the sliced flap meat over a generous helping of the feta-loaded potatoes.
  - Pour the soup reduction over the meat or serve it as a pool at the bottom of the plate.
  - Garnish with fresh parsley or basil.

Product	Description	Code #	Pack Size
 <p><b>Sandridge®</b> Seasoned Potatoes</p>	<p>These red potatoes come pre-cut and seasoned to perfection, ready to elevate your menu in minutes. They’re tossed in a robust blend of canola and extra virgin olive oil, infused with aromatic garlic and parsley, and kissed with a touch of our secret spice.</p>	237629	3/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

