



*Spin Your Own Axis*

## *Chili Butter Beef & Potato*

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**Looking for simplicity even in your meals? This recipe is so simple with only two main staples with a unique flavor.**



- **Prep Time:** 15 minutes
- **Cook Time:** 30 minutes
- **Total Time:** 45 minutes
- **Serving:** 5

## Ingredients

- 4.5 oz. Beef for Stir Fry (Total of 22.5 oz. for 5 servings)
- 2 teaspoons Garlic powder
- 2 teaspoons Lemon Garlic powder
- 2 teaspoons Lime Chile Powder
- 1/4 teaspoon Black Pepper
- 1 tablespoon Oregano
- 2 tablespoon of Chili Flakes
- 1 Lime
- 1 tablespoon Butter
- 1 tablespoon Olive oil
- 110 g Dutch yellow baby potatoes (Total of 550g for 5 servings)

## Instructions

1. Marinate beef with garlic, lime chile, oregano, lemon garlic and black pepper powder, lime and chili flakes.
2. Prepare skillet high-medium heat, add butter and olive oil, let it heat, and then begin to cook beef.
3. Let beef cook for about 5 minutes, then remove beef and place aside.
4. Add remaining butter and olive oil, then add baby potatoes and cook for about 7 minutes.
5. Add marinating sauce from beef to mix and cook the potatoes.
6. Add back the beef to cook a little more, depending on your preference on how you like your meat. Leave in for another 5-7 minutes together with the potatoes on a low heat.
7. Then, serve immediately or store away for the week.
8. & that's it guys! Enjoy, savor and share your dishes by tagging us on Instagram or Snapchat!

## Nutrition Facts

- **Serving Size:** 1/5
- **Carbohydrates:** 20g
- **Fat:** 10g
- **Protein:** 30g
- **Fiber:** 4g
- **Calories:** 294
- **Sodium:** 35mg
- **Sugar:** 0
- **Iron:** 5%