



Roast - beef skewer with Almonta – herbs sauce

Ingredients (four servings)

- 14,10 oz (400g) roast beef
- 2 slices bread
- 2 red onion
- 1 yellow on 1 red paprika
- salt
- fresh chopped pepper
- 2 tbsp. (2 EL) oil
- 5,29 oz (150g) cream cheese spread. We recommend 1 kegs Almonta Light Chives.
- 6 tbsp. (6EL) milk
- 1 bunch parsley
- 1/8 oz (1 TL) mustard
- 2 tbsp. chopped chervil
- 1 tbsp. chopped tarragon



Preparation:

- Cut the roast beef and roughly dice them.
- Peel the onions, cut into fine slices.
- Wash the paprika and cut them in large cubes, string together the onions, roast beef and bread cubes alternative. Season it with salt and pepper.
- Brown the skewers on both sides.
- Mash Almonta Light Chives, milk parsley and mustard. Season it with salt, pepper, chervil and tarragon.
- Serving Roast-beef skewer with Almonta –herbs sauce.

Nutrition facts (per serving):

- calories: 1558 kJ/373 kcal
- proteins: 28,2g
- fat: 19,9g
- carbohydrates: 16,3g