

## SUMAC-SPICED TOMAHAWK & PERSIAN CARROT SALAD





## SUMAC-SPICED TOMAHAWK WITH PERSIAN CARROT SALAD

Preparation time: 20 minutes

Cooking time: 20 minutes

Serves: 4

- |   |  |
|---|--|
| 1.2kg Tomahawk steak                            | 4 carrots, cut into fine batons                  |
| sea salt flakes and freshly-ground black pepper | 1 red onion, shaved                              |
| $\frac{3}{4}$ cup extra virgin olive oil        | 2 lemons, peeled and segmented                   |
| 2 tsp sumac                                     | 1 pomegranate, seeded                            |
| 1 tsp hot paprika                               | $\frac{1}{2}$ bunch mint leaves, roughly chopped |
| 1 tsp ground turmeric                           | $\frac{1}{2}$ bunch parsley, roughly chopped     |
|   | pita bread and tahini, to serve                  |

**1 Season** the Tomahawk with salt and pepper, then rub with 1 Tbsp extra virgin olive oil. Set on a hot barbecue grill and cook for 15 minutes, turning regularly. Meanwhile, mix the spices with  $\frac{1}{2}$  cup extra virgin olive oil, and baste regularly onto the steak while it cooks.

**2 Combine** the carrots, onion, lemon segments, pomegranate seeds and herbs in a bowl, then drizzle with the remaining oil. Season with salt and pepper.

**3 Carve** the Tomahawk, then serve with the salad, pita bread and tahini.