



# Honey-Mustard Beef Sirloin & Cherry Tomato Salad

with Creamy Dill Potatoes & Salad Greens

KID FRIENDLY

Grab your Meal Kit with this symbol



Dijon Mustard



Premium Sirloin Tip



Potato



Dill & Parsley Mayonaise



Cucumber



Snacking Tomatoes

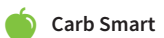


Spinach, Rocket & Fennel Mix



Premium Sirloin Tip

Prep in: 15-25 mins  
Ready in: 25-35 mins



This classic honey mustard combo brings so much flavour to juicy beef sirloin steaks. Serve with a refreshing and seasoned salad, plus naturally tasty potatoes, which work a treat with the creamy dill & parsley mayo.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Honey, Vinegar (White Wine or Balsamic)



## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan · Oven tray lined with baking paper · Medium saucepan with a lid

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
Dijon mustard	1 packet	2 packets
<b>honey*</b>	2 tsp	4 tsp
<b>water*</b>	2 tsp	4 tsp
premium sirloin tip	1 small packet	1 large packet
potato	2	4
dill & parsley mayonnaise	1 medium packet	1 large packet
cucumber	1	2
snacking tomatoes	1 punnet	2 punnets
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
spinach, rocket & fennel mix	1 small bag	1 medium bag
premium sirloin tip**	1 small packet	1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2019kJ (483Cal)	355kJ (85Cal)
Protein (g)	37.4g	6.6g
Fat, total (g)	22.8g	4g
- saturated (g)	3.6g	0.6g
Carbohydrate (g)	30.6g	5.4g
- sugars (g)	10.3g	1.8g
Sodium (mg)	313mg	55mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2756kJ (659Cal)	383kJ (92Cal)
Protein (g)	68g	9.5g
Fat, total (g)	28.7g	4g
- saturated (g)	5.9g	0.8g
Carbohydrate (g)	30.6g	4.3g
- sugars (g)	10.3g	1.4g
Sodium (mg)	388mg	54mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

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## Roast the sirloin tip

- **See top steak tips! (below).** Preheat oven to **220°C/200°C fan-forced**. In a small bowl, combine the **Dijon mustard**, the **honey** and the **water**. Set aside.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Season **premium sirloin tip** all over and add to hot pan. Sear until browned, **1 minute** on both sides. Remove pan from heat, add the **honey** and **mustard glaze** and turn to coat.
- Transfer to a lined oven tray and roast for **17-22 minutes** for medium or until cooked to your liking.
- Remove from oven and cover with foil to rest for **10 minutes**.

**Custom Recipe:** If you've doubled your sirloin tip, divide between two trays

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## Get prepped

- While the potatoes are cooking, slice the **cucumber** into thin rounds. Halve **snacking tomatoes**.
- In a large bowl, combine the **vinegar**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Add the **spinach, rocket & fennel mix, tomato**, and **cucumber** and toss.

### Top Steak Tips!

1. Use paper towel to pat steak dry before seasoning.
2. Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
3. For ultimate tenderness, let steak rest on a plate for 10 minutes before slicing.

2



## Cook the dill potatoes

- While the beef is roasting, boil the kettle. Half-fill a medium saucepan with boiling water and add a generous pinch of **salt**. Cut **potato** into large chunks.
- Cook **potato** in the boiling water, over high heat, until easily pierced with fork, **12-15 minutes**. Drain and return to saucepan.
- Add the **dill & parsley mayonnaise** to the drained **potatoes**. Mix to combine and season to taste. Cover to keep warm and set aside.

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## Serve up

- Thinly slice the steak and divide between plates. Serve with the creamy dill potatoes and the cherry tomato salad. Enjoy!

## Rate your recipe

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