



Beef Sirloin & Pesto Potatoes

with Balsamic Onions & Salad

STEAK NIGHT

KID FRIENDLY

Grab your Meal Kit with this symbol



Premium Sirloin Tip



Potato



Pear



Brown Onion



Basil Pesto



Spinach & Rocket Mix

Prep in: 25-35 mins
Ready in: 35-45 mins

Carb Smart

This dish gets a tick from every department. Its got tender sirloin tip, crispy roast potatoes tossed with herby basil pesto and an easy pear salad. Top the beef with balsamic onions and you'll be thanking us later.

Pantry items

Olive Oil, Butter, Balsamic Vinegar, White Wine Vinegar

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 · Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
premium sirloin tip	1 small packet	1 large packet
potato	2	4
pear	1	2
brown onion	1	2
butter*	30g	60g
water*	2 tbs	½ cup
balsamic vinegar*	1 tbs	2 tbs
basil pesto	1 packet	2 packets
white wine vinegar*	drizzle	drizzle
spinach & rocket mix	1 medium bag	2 medium bags

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2597kJ (621Cal)	454kJ (109Cal)
Protein (g)	39.9g	7g
Fat, total (g)	33.4g	5.8g
- saturated (g)	10g	1.7g
Carbohydrate (g)	36.8g	6.4g
- sugars (g)	16g	2.8g
Sodium (mg)	304mg	53mg
Dietary Fibre (g)	11.1g	1.9g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Cook the sirloin tip

- See '**Top Steak Tips!**' (below). Preheat oven to **220°C/200°C fan-forced**.
- 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.
- 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**.

TIP: The meat will keep cooking as it rests!

4



Make the balsamic onions

- While steak is resting, return frying pan to medium heat with a drizzle **olive oil**. Add **onion** and cook, stirring, until softened, **3-4 minutes**.
- Add the **butter**, the **water** and the **balsamic vinegar** and stir to combine.
- Simmer until thickened slightly, **2-3 minutes**. Add any resting juices from the steak. Season to taste.

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



Roast the potato

- Meanwhile, cut **potato** into bite-sized chunks.
- Place **potato** on a second lined oven tray. Drizzle with **olive oil** and season with a pinch of **salt** and **pepper**.
- Toss to coat, then roast until tender, **20-25 minutes**.

5



Bring it all together

- To the tray with the roasted potatoes, add **basil pesto** and toss to combine.
- In a medium bowl, combine the **white wine vinegar**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.
- Add **spinach & rocket mix** and **pear**. Just before serving, toss to combine.

3



Get prepped

- While potatoes are roasting, thinly slice **pear** and **brown onion**.

6



Serve up

- Thinly slice sirloin tip.
- Divide the beef sirloin, pesto potatoes and salad between plates.
- Top beef with the balsamic onions to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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