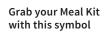


Beef Sirloin & Pesto Potatoes

with Balsamic Onions & Salad

STEAK NIGHT

KID FRIENDLY









Premium Sirloin Tip





Pear

Brown Onion

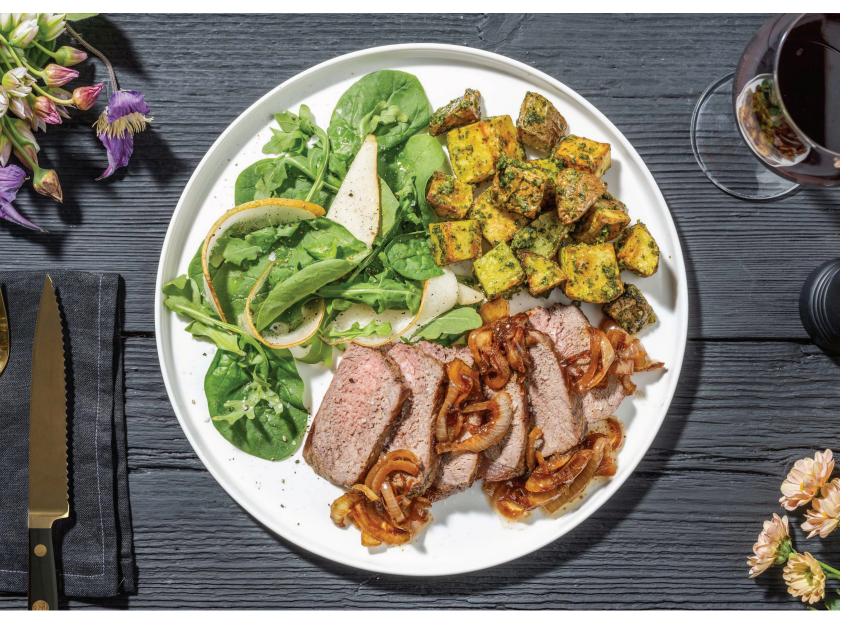
Brown



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 \cdot Two oven trays lined with baking paper

Ingredients

in ign danor roo			
	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	⅓ 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.



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!



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.



Get prepped

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



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.



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.



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!

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.



Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate



Scan here if you have any questions or concerns