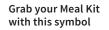


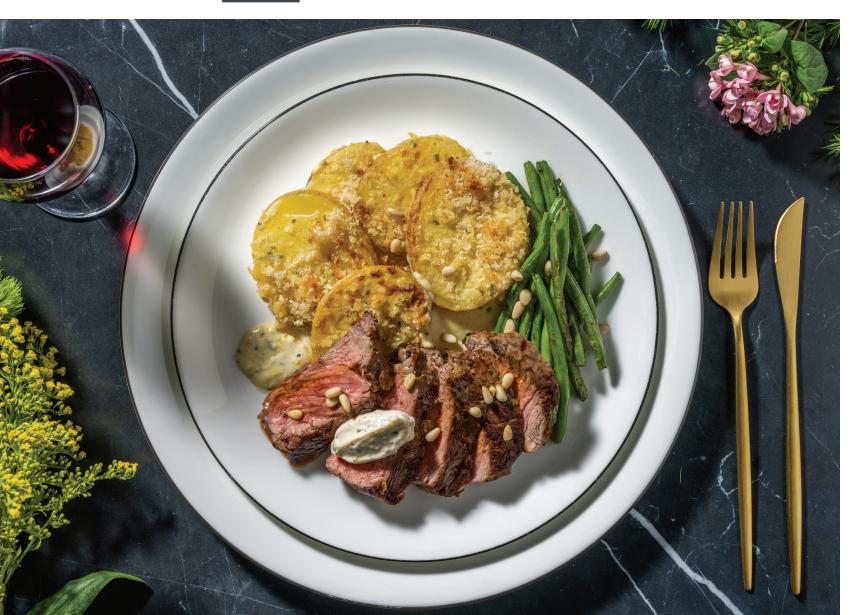
Roast Sirloin Tip & Potato-Rosemary Gratin

with Green Beans & Truffle Mayo

GOURMET











Premium Sirloin





Rosemary







Green Beans

Panko Breadcrumbs



Parmesan Cheese



Mayonnaise



Pantry items

Olive Oil, Butter, Plain Flour, Milk

Prep in: 30-40 mins Ready in: 40-50 mins

Prepare for something a little extraordinary tonight. The secret is our premium sirloin tip - seared, then roasted until perfectly tender, it pairs perfectly with our rich truffle mayo and a fresh rosemary-laced potato gratin...all worthy of being served with a good glass of red.

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

Small or medium baking dish \cdot Large frying pan \cdot Oven tray lined with baking paper

Ingredients

9		
	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
premium sirloin tip	1 small packet	2 small packets OR 1 large packet
rosemary	1 stick	2 sticks
garlic	1 clove	2 cloves
green beans	1 medium bag	2 medium bags
panko breadcrumbs	½ medium packet	1 medium packet
butter*	20g	40g
plain flour*	1 tbs	2 tbs
milk*	¾ cup	1½ cups
salt*	1/4 tsp	½ tsp
Parmesan cheese	1 medium packet	1 large packet
Italian truffle mayonnaise	1 packet	2 packets
pine nuts	1 medium packet	1 large packet
*Pantry Items		

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2985kJ (713Cal)	488kJ (117Cal)
Protein (g)	48.5g	7.9g
Fat, total (g)	37.9g	6.2g
- saturated (g)	12g	2g
Carbohydrate (g)	43.8g	7.2g
- sugars (g)	12.6g	2.1g
Sodium (mg)	676mg	111mg

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.

Fancu a drop?

We recommend pairing this meal with Merlot or Zinfandel

Top Steak Tips!

- 1. Use paper towel to pat steak dry before seasoning.
- 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.

We're here to help!

Scan here if you have any questions or concerns





Roast the potato

- Preheat oven to 220°C/200°C fan-forced.
- Cut potato into 0.5cm-thick rounds.
- Place **potatoes** in a baking dish. Drizzle with **olive oil** and season with **salt** and **pepper**.
- Toss to coat, then roast until just tender,
 15-20 minutes (the potato will finish cooking in step 4!).



Cook the steak

- See 'Top Steak Tips!' (bottom left). Meanwhile, in a large frying pan, heat a drizzle of olive oil over high heat. Season premium sirloin tip all over, then add to the hot pan. Sear until browned, 1 minute on all sides.
- Transfer sirloin to a lined oven tray. Roast for 17-20 minutes for medium or until cooked to your liking.
- Remove from oven and cover with foil to rest for 10 minutes (it will keep cooking as it rests!).



Get prepped

- Meanwhile, pick **rosemary leaves**, then finely chop.
- Finely chop garlic.
- · Trim green beans.
- In a medium bowl, combine panko breadcrumbs (see ingredients) with a good drizzle of olive oil. Season, then set aside.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



Make the gratin

- Wipe out frying pan and return to medium heat.
 Cook the butter, rosemary and garlic until fragrant, 1 minute.
- Add the plain flour and cook, stirring, until a thick paste forms, 2 minutes.
- Remove pan from heat, then slowly whisk in the milk until smooth. Stir in the salt, Parmesan cheese and a pinch of pepper.
- Pour sauce over potato in baking dish. Sprinkle with breadcrumb mixture and drizzle with olive oil.
- Bake gratin until golden and bubbling, 10-15 minutes.



Cook the green beans

- When gratin has 5 minutes remaining, wipe out frying pan and return to medium-high heat with a drizzle of olive oil.
- Cook green beans, tossing, until just tender,
 5-6 minutes.
- Season with salt and pepper.



Serve up

- Slice the roast sirloin tip.
- Divide sirloin, potato-rosemary gratin and green beans between plates.
- Spoon any resting juices over the sirloin.
- Dollop with Italian truffle mayonnaise and garnish with pine nuts to serve. Enjoy!

Rate your recipe

Let our Culinary team know what you thought: hellofresh.com.au/rate