



# Beef Sirloin & Roast Oregano Potatoes

with Fetta & Balsamic Onions

STEAK NIGHT

Grab your Meal Kit with this symbol



Premium Sirloin Tip



Potato



Dried Oregano



Green Beans



Garlic



Red Onion



Carrot



Fetta Cubes



Garlic Aioli

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

A bed of golden herbed potatoes lays the base for a steak of joyous proportions: Tender strips of seared beef rump, topped with caramelised balsamic onions and creamy fetta. Teamed with crisp green beans to round out the meal, this is a winner of a steak dinner.

### Pantry items

Olive Oil, Butter, Balsamic Vinegar, Brown Sugar

## 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
<b>olive oil*</b>	refer to method	refer to method
premium sirloin tip	1 small packet	2 small packets OR 1 large packet
potato	2	4
dried oregano	1 sachet	2 sachets
green beans	1 small bag	1 medium bag
garlic	1 clove	2 cloves
red onion	1	2
carrot	1	2
<b>butter*</b>	20g	40g
<b>balsamic vinegar*</b>	1 tbs	2 tbs
<b>water*</b>	½ tbs	1 tbs
<b>brown sugar*</b>	1 tsp	½ tbs
fetta cubes	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2762kJ (660Cal)	457kJ (109Cal)
Protein (g)	40.6g	6.7g
Fat, total (g)	39g	6.5g
- saturated (g)	11.5g	1.9g
Carbohydrate (g)	35.8g	5.9g
- sugars (g)	16.6g	2.7g
Sodium (mg)	426mg	70mg

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



1



## Cook the premium 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



## Cook the veggies

- Return frying pan, to medium-high heat with a drizzle of **olive oil**. Add **green beans, carrot** and a splash of **water** and cook, tossing, until tender, **4-5 minutes**.
- Add **garlic** and cook until fragrant, **1-2 minutes**. Transfer to a plate and cover with foil to keep warm.

2



## Roast the potatoes

- Meanwhile, cut **potato** into small chunks.
- Place on a second lined oven tray. Drizzle with **olive oil**, then sprinkle with the **dried oregano** and a pinch of **salt**.
- Toss to coat, then roast until golden, **25-30 minutes**.

5



## Make the balsamic onions

- Return pan to medium-high heat with a drizzle of **olive oil**. Cook **onion**, stirring regularly, until softened, **5-6 minutes**. Reduce heat to medium.
- Add the **butter**, the **balsamic vinegar**, the **water** and the **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.

3



## Get prepped

- While potato is roasting, trim **green beans**.
- Finely chop **garlic**.
- Thinly slice **red onion**.
- Cut **carrot** into thin sticks.

6



## Serve up

- Slice premium sirloin tip.
- Divide the steak, oregano potatoes and veggies between plates.
- Spoon the balsamic onions over the steak. Crumble **fetta cubes** over oregano potatoes. Serve with **garlic aioli**. 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.

## Rate your recipe

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