



Chimichurri Sirloin & Hasselback Potatoes

with Honey-Oregano Zucchini & Fetta

TASTE TOURS

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Zucchini



Dried Oregano



Fetta Cubes



Premium Sirloin Tip



Baby Broccoli



Spinach & Rocket Mix



Flaked Almonds



Chimichurri Sauce

Prep in: 20-30 mins
Ready in: 55-65 mins

Tonight's tender sirloin needs very little to shine. We reckon it deserves a dollop of bright and herby chimichurri, and some simple yet stellar veggie sides to round out the meal.

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	1 medium sachet	1 large sachet
zucchini	2	4
dried oregano	1 medium sachet	1 large sachet
honey*	1 tbs	2 tbs
fetta cubes	1 large packet	2 large packets
premium sirloin tip	1 small packet	1 large packet
baby broccoli	1 bunch	2 bunches
vinegar* (white wine or balsamic)	drizzle	drizzle
spinach & rocket mix	1 small bag	1 medium bag
flaked almonds	1 medium packet	1 large packet
chimichurri sauce	½ medium packet	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2915kJ (696Cal)	387kJ (92Cal)
Protein (g)	47.9g	6.4g
Fat, total (g)	38.7g	5.1g
- saturated (g)	7.6g	1g
Carbohydrate (g)	37.2g	4.9g
- sugars (g)	14.8g	2g
Sodium (mg)	760mg	101mg

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.

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.

1



Roast the hasselback potato

- Preheat oven to **220°C/200°C fan-forced**.
- Slice each **potato** in half, lengthways. Place one **potato** half, flat-side down, on a board between two wooden spoon handles (or chopsticks).
- Make thin slices into the **potato** without cutting all the way through. Repeat with remaining **potato**.
- Place **potato halves** on a lined oven tray, flat side-down. Drizzle with **olive oil**, sprinkle with **garlic & herb seasoning** and gently toss to coat.
- Roast until almost tender, **18-20 minutes** (they will finish cooking in step 3!).

4



Cook the baby broccoli

- Meanwhile, trim **baby broccoli**.
- Return frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **baby broccoli**, tossing, until tender, **5-6 minutes**. Season to taste.
- Transfer to a second medium bowl to cool slightly.

2



Roast the zucchini

- Meanwhile, slice **zucchini** into thick rounds.
- In a medium bowl, combine **zucchini**, **dried oregano**, the **honey**, a generous drizzle of **olive oil** and a generous pinch of **salt** and **pepper**.
- Place on a second lined oven tray, then roast until golden brown and tender, **15-20 minutes**.
- Crumble **fetta cubes** over roasted zucchini. Toss to combine. Transfer to a serving bowl.

TIP: If your oven tray is crowded, divide the zucchini between two trays.

5



Make the salad

- Top baby broccoli with a drizzle of the **vinegar** and **olive oil**, **spinach & rocket mix** and **flaked almonds**.
- Toss to coat. Season to taste.

3

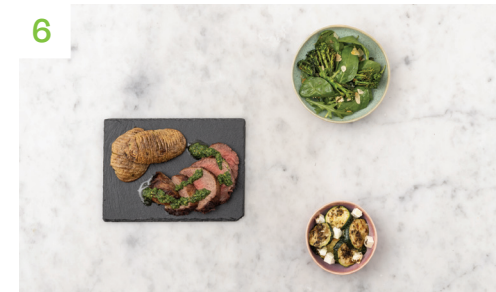


Cook the steak

- See '**Top Steak Tips!**' (**bottom left**). 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.
- Remove **potato** tray from oven, then add seared **sirloin** to the tray. Return to oven and roast for **17-22 minutes** for medium (or until cooked to your liking), and until potato is tender.
- Remove from oven. Transfer **potatoes** to a serving platter, then cover sirloin with foil to rest for **10 minutes**.

TIP: The meat will keep cooking as it rests!

6



Serve up

- Slice the sirloin, then top with some **chimichurri sauce** (see ingredients).
- Bring chimichurri sirloin, hasselback potatoes, honey-oregano zucchini and salad to the table.
- Serve with remaining chimichurri sauce. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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