



Premium Roast Sirloin & Béarnaise Sauce

with Pear Salad & Garlic-Almond Crumb

GOURMET

Grab your Meal Kit with this symbol



Potato



Beetroot



Garlic & Herb Seasoning



Premium Sirloin Tip



Garlic



Roasted Almonds



Parsley



Pear



Spinach & Rocket Mix



Parmesan Cheese



Balsamic Vinaigrette Dressing



Béarnaise Sauce

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

Don your apron and whip up this gourmet recipe that's simpler than it sounds. With a top-notch beef rump, creamy béarnaise and a sweet and peppery salad, this is more than just a meal; it's a fine dining experience.

Pantry items

Olive Oil

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
beetroot	1	2
garlic & herb seasoning	1 medium sachet	1 large sachet
premium sirloin tip	1 small packet	2 small packets OR 1 large packet
garlic	3 cloves	6 cloves
roasted almonds	1 medium packet	1 large packet
parsley	1 bag	1 bag
pear	1	2
spinach & rocket mix	1 medium bag	2 medium bags
Parmesan cheese	1 medium packet	1 large packet
balsamic vinaigrette dressing	1 packet	2 packets
béarnaise sauce	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2883kJ (689Cal)	472kJ (113Cal)
Protein (g)	46.6g	7.6g
Fat, total (g)	34.1g	5.6g
- saturated (g)	7.1g	1.2g
Carbohydrate (g)	47.7g	7.8g
- sugars (g)	24.6g	4g
Sodium (mg)	710mg	116mg

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.

Fancy a drop?

We recommend pairing this meal with Merlot or Shiraz

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.

We're here to help!

Scan here if you have any questions or concerns



Roast the veggies

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **potato** into bite-sized chunks.
- Cut **beetroot** into small chunks.
- Place prepped **veggies** on a lined oven tray. Drizzle with **olive oil**, sprinkle with **garlic & herb seasoning** and toss to coat.
- Roast until tender, **25-30 minutes**.

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

TIP: Beetroot stays firm when cooked. It's done when you can pierce it with a fork.



Make the crumb

- Wash and dry the frying pan, then return to medium-high heat with a drizzle of **olive oil**.
- Cook **garlic**, stirring, until fragrant, **1-2 minutes**.
- Transfer to a small bowl. Stir in **parsley** and **almonds**. Season to taste.



Cook the beef

- See '**Top Steak Tips!**' (**below left**). 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!



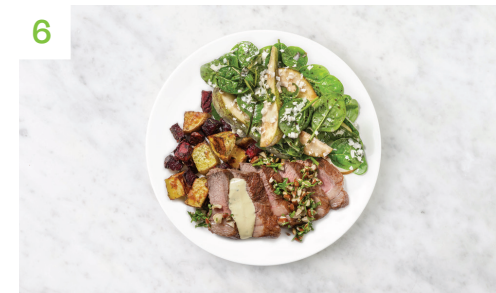
Make the salad

- While the beef is resting, thinly slice **pear** into wedges.
- In a large bowl, combine **pear, spinach & rocket mix, Parmesan cheese** and a drizzle of **balsamic vinaigrette dressing** and **olive oil**. Season to taste.



Get prepped

- Meanwhile, finely chop **garlic**.
- Roughly chop **roasted almonds** and **parsley**.



Serve up

- Slice beef rump.
- Divide beef, roast veggies and pear salad between plates. Spoon any resting juices over the sirloin.
- Top with garlic-almond crumb and a dollop of **béarnaise sauce** to serve. Enjoy!

Rate your recipe

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