



Premium Sirloin & Creamy Mushroom Feast

with Cheesy Sweet Potato Mash & Nutty Greens

CUSTOMER FAVOURITE

Grab your Meal Kit with this symbol



Premium Sirloin Tip



Sweet Potato



Garlic



Parmesan Cheese



Baby Broccoli



Green Beans



Pine Nuts



Sliced Mushrooms



Thickened Cream



Chicken-Style Stock Powder



Chives

Prep in: 25-35 mins
Ready in: 45-55 mins

Eat Me Early

From the roasted premium sirloin tip to the sweet, earthy and cheesy mash, and the garlic and pine nut-laced greens, together the elements in this feast are the perfect cold weather antidote. Top with a creamy mushroom sauce and you have a decadent dinner sure to fill (and cheer!) you up.

Pantry items

Olive Oil, Butter

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 · Oven tray lined with baking paper · Medium saucepan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
premium sirloin tip	1 small packet	2 small packets OR 1 large packet
sweet potato	2	4
garlic	3 cloves	6 cloves
butter*	40g	80g
Parmesan cheese	1 medium packet	2 medium packets
baby broccoli	1 bunch	2 bunches
green beans	1 small bag	1 medium bag
pine nuts	1 medium packet	1 large packet
sliced mushrooms	1 medium packet	1 large packet
thickened cream	1 medium packet	2 medium packets
water*	¼ cup	½ cup
chicken-style stock powder	1 medium sachet	1 large sachet
chives	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3077kJ (735Cal)	453kJ (108Cal)
Protein (g)	47.1g	6.9g
Fat, total (g)	44.5g	6.6g
- saturated (g)	24g	3.5g
Carbohydrate (g)	36.4g	5.4g
- sugars (g)	17.2g	2.5g
Sodium (mg)	812mg	120mg

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.



Cook the beef

- See '**Top Steak Tips!**' (bottom left). 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, then add to the hot pan. Sear until browned, **1 minute** on each side.
- Transfer to a lined oven tray and 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**.

TIP: The meat will keep cooking as it rests!



Cook the veggies

- Wipe out frying pan, then return to medium-high heat with a drizzle of **olive oil**.
- Cook **baby broccoli** until tender, **4-5 minutes**.
- Add **green beans, pine nuts** and remaining **garlic** and cook until fragrant, **2 minutes**. Transfer to a bowl and cover to keep warm.



Make the mash

- Meanwhile, bring a medium saucepan of **salted water** to the boil.
- Peel **sweet potato** and cut into large chunks.
- Cook **sweet potato** in the boiling water until easily pierced with a fork, **10-15 minutes**. Drain, then set aside.
- Return saucepan to medium-high heat with the **butter**. Cook half the **garlic**, stirring, until fragrant, **1 minute**.
- Remove pan from heat. Return **sweet potato** to pan, then add **Parmesan cheese**. Mash until smooth. Cover to keep warm.



Make the mushroom sauce

- Return frying pan to medium-high heat.
- Cook **sliced mushrooms**, tossing, until browned and softened, **5-6 minutes**.
- Add **thickened cream**, the **water** and **chicken-style stock powder**. Cook until slightly reduced, **1-2 minutes**. Season to taste.



Get prepped

- While the sweet potato is cooking, trim ends of **baby broccoli**.
- Trim **green beans**.



Serve up

- Roughly chop **chives**.
- Slice the sirloin tip.
- Bring everything to the table. Help yourself to beef and creamy mushroom sauce, sweet potato Parmesan mash and nutty greens.
- Garnish with chives to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate