



Korean-Style Chargrilled Sirloin Banquet

with Aioli Corn & Crunchy Noodle Slaw

GRILL KIT

Grab your Meal Kit with this symbol



Premium Sirloin Tip



Garlic Paste



Jasmine Rice



Corn



Apple



Garlic Aioli



Slaw Mix



Crunchy Fried Noodles



Ginger Paste



Sesame Seeds

Recipe Update

We've replaced the smokey aioli in this recipe with garlic aioli due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 30-40 mins
Ready in: 35-45 mins

Bring your appetites to the table, because each element of this Korean BBQ-inspired feast is better than the next. Complete with a soy, honey and ginger glaze, the top-notch sirloin might just steal the show, but we'll let you decide which bit you like best!

Pantry items

Olive Oil, Butter, Soy Sauce, Honey

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

BBQ · Medium saucepan with a lid · Large frying pan

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
butter*	20g	40g
garlic paste	1 packet	2 packets
water*	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
corn	1 cob	2 cobs
apple	1	2
garlic aioli	1 medium packet	2 medium packets
slaw mix	1 small bag	1 large bag
crunchy fried noodles	1 packet	2 packets
ginger paste	1 medium packet	1 large packet
soy sauce*	2 tbs	¼ cup
honey*	2 tbs	¼ cup
sesame seeds	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4200kJ (1004Cal)	701kJ (168Cal)
Protein (g)	46.5g	7.8g
Fat, total (g)	37.7g	6.3g
- saturated (g)	10.7g	1.8g
Carbohydrate (g)	115.6g	19.3g
- sugars (g)	32.6g	5.4g
Sodium (mg)	1263mg	211mg

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://www.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



Grill the beef

- Preheat BBQ on high heat.
- In a medium bowl, combine a drizzle of **olive oil**, **premium sirloin tip** and a pinch of **salt** and **pepper**.
- When the BBQ is hot, sear **sirloin** until browned all over, **1 minute** on all sides, then grill for **4-7 minutes** on each side for medium, or until cooked to your liking.
- Transfer to a plate to rest for **5-10 minutes**.

No BBQ? Preheat oven to 220°C/200°C fan-forced. In a large frying pan, heat a drizzle of olive oil over high heat. Season sirloin all over and add to hot pan. Sear until browned, 1 minute on all 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.

4



Make the slaw

- Thinly slice **apple**.
- In a second medium bowl, combine a drizzle of **olive oil**, a pinch of **salt** and **pepper** and half the **garlic aioli**.
- Add **slaw mix**, **apple** and **crunchy fried noodles**, tossing to coat.

2



Make the garlic rice

- Meanwhile, in a medium saucepan, heat the **butter** with a dash of **olive oil** over medium heat.
- Cook **garlic paste** until fragrant, **1-2 minutes**. Add the **water** and a generous pinch of **salt** and bring to the boil.
- Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove from heat and keep covered until rice is tender and all the water is absorbed, **10-15 minutes**.

TIP: The rice will finish cooking in its own steam, so don't peek!

5



Make the glaze

- While the sirloin is resting, heat a drizzle of **olive oil** in a large frying pan over medium-high heat.
- Cook **ginger paste** until fragrant, **30 seconds**.
- Add the **soy sauce**, **honey** and **sesame seeds** and simmer until slightly thickened, **1-2 minutes**. Remove from the heat.

3



Grill the corn

- Meanwhile, cut **corn cob** in half. Grill **corn** on the BBQ, turning, until charred and cooked through, **10-15 minutes**.
- Transfer to a plate.

No BBQ? Place corn on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat. Roast until tender and slightly charred, 20-25 minutes.

6



Serve up

- Slice the chargrilled sirloin. Bring the sirloin, corn, crunchy noodle slaw and garlic rice to the table.
- Pour the Korean-style glaze over the sirloin.
- Drizzle the remaining garlic aioli over the corn to serve. Enjoy!

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