

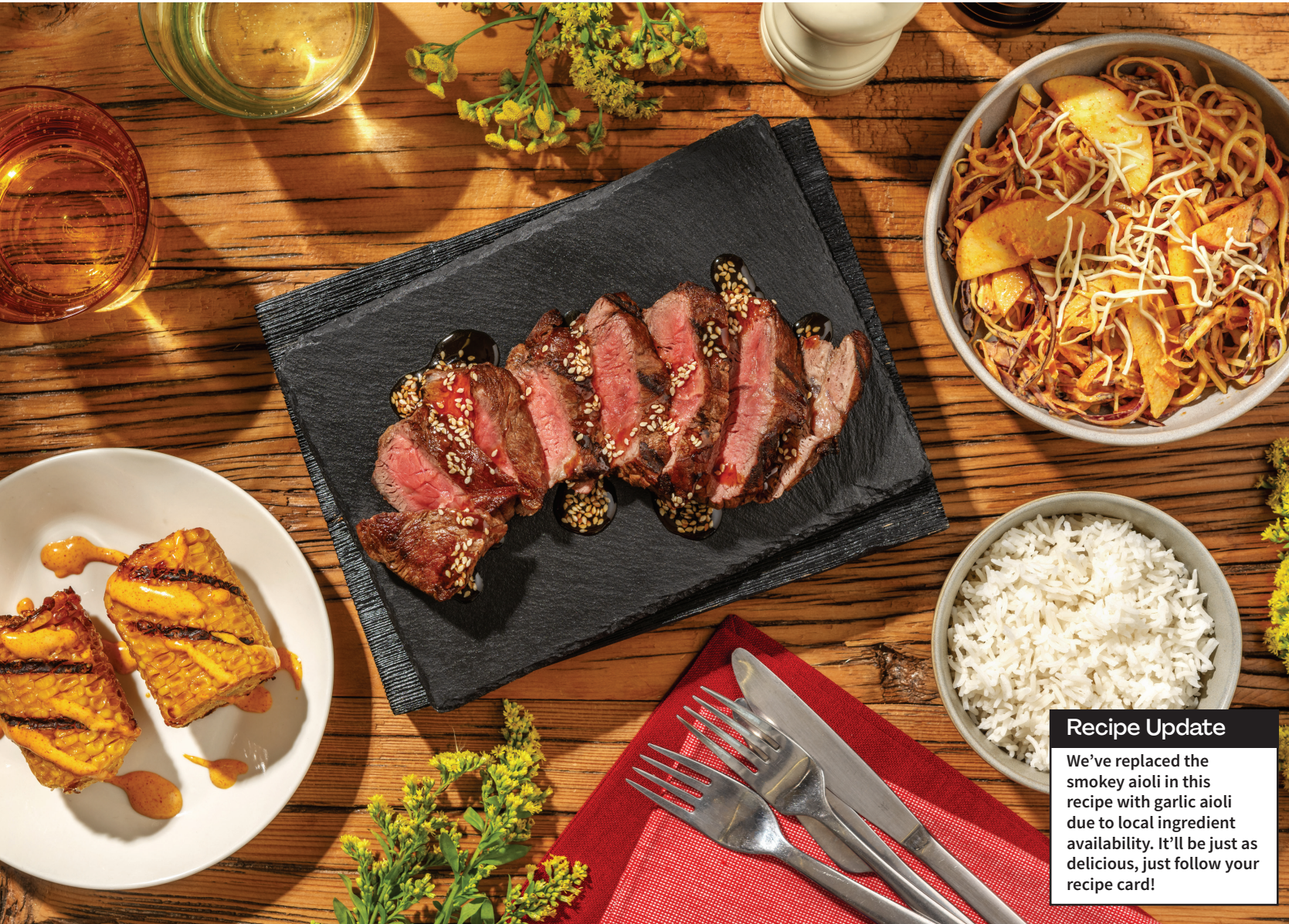


# Korean-Style Chargrilled Sirloin Banquet

with Aioli Corn & Crunchy Noodle Slaw

GRILL KIT

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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
<b>olive oil*</b>	refer to method	refer to method
premium sirloin tip	1 small packet	2 small packets OR 1 large packet
<b>butter*</b>	20g	40g
garlic paste	1 packet	2 packets
<b>water*</b>	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	1 large packet
slaw mix	1 small bag	1 large bag
crunchy fried noodles	1 packet	2 packets
ginger paste	1 medium packet	1 large packet
<b>soy sauce*</b>	2 tbs	¼ cup
<b>honey*</b>	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://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 5-10 minutes before slicing.



## 1 Grill the beef

- Preheat BBQ on high heat.
- **See 'Top Steak Tips!' (below left).** 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

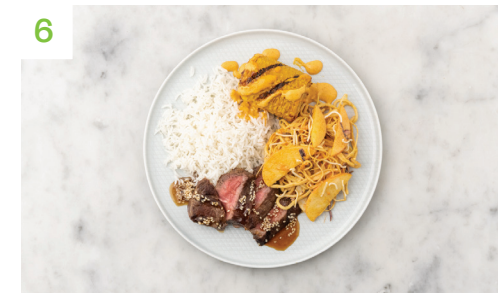
- While the sirloin is resting, heat a drizzle of **olive oil** in a large frying pan over medium-high heat.
- Cook **ginger paste** until fragrant, **30 seconds**.
- Add the **soy sauce**, **honey** and **sesame seeds** and simmer until slightly thickened, **1-2 minutes**. Remove from the heat.



## 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!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

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