



# Roast Beef Sirloin & Béarnaise Ciabatta

with Tomato-Capsicum Relish & Oregano Wedges

GOURMET

Grab your Meal Kit with this symbol



Potato



Dried Oregano



Premium Sirloin Tip



Wholegrain Mustard



Garlic



Red Onion



Capsicum



Snacking Tomatoes



Pear



Parmesan Cheese



Mixed Salad Leaves



Bake-At-Home Ciabatta



Chilli Flakes (Optional)



Béarnaise Sauce

Prep in: 30-40 mins  
Ready in: 40-50 mins

We've made sure that this hearty meal delivers with every bite, a juicy beef steak, a flavour-packed relish and a helping of béarnaise sauce is just the start! Finish this feast with a serve of herby oregano potato wedges and a classic pear and parmesan side salad.

### Pantry items

Olive Oil, Brown Sugar, Balsamic Vinegar, 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

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
dried oregano	1 medium sachet	2 medium sachets
premium sirloin tip	1 small packet	2 small packets OR 1 large packet
wholegrain mustard	1 packet	2 packets
garlic	2 cloves	4 cloves
red onion	½	1
capsicum	1	2
snacking tomatoes	1 punnet	2 punnets
pear	1	2
Parmesan cheese	1 medium packet	1 large packet
mixed salad leaves	1 medium bag	1 large bag
bake-at-home ciabatta	2	4
chilli flakes (optional)	pinch	pinch
<b>brown sugar*</b>	1 tbs	2 tbs
<b>balsamic vinegar* (for the relish)</b>	1 tbs	2 tbs
<b>water*</b>	¼ cup	½ cup
<b>butter*</b>	20g	40g
<b>balsamic vinegar* (for the salad)</b>	drizzle	drizzle
béarnaise sauce	1 packet (50g)	2 packets (100g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4087kJ (977Cal)	468kJ (112Cal)
Protein (g)	53.3g	6.1g
Fat, total (g)	37.2g	4.3g
- saturated (g)	12.4g	1.4g
Carbohydrate (g)	102.6g	11.8g
- sugars (g)	27.9g	3.2g
Sodium (mg)	1268mg	145mg

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.

## We're here to help!

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## Bake the oregano wedges

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **potato** into wedges.
- Place **wedges** on a lined oven tray. Drizzle with **olive oil**, sprinkle with **dried oregano** and season with **salt**. Toss to coat.
- Bake until tender, **20-25 minutes**.



## Start the salad & ciabatta

- In a medium bowl, combine **pear**, **Parmesan cheese** and half the **mixed salad leaves**. Set aside.
- Place **bake-at-home ciabatta** directly on a wire oven rack. Bake until heated through, **5 minutes**.



## Cook the sirloin

- See Top Steak Tips (below)**. Meanwhile, heat a large frying pan over high heat with a drizzle of **olive oil**. Season **premium sirloin tip** all over.
- When oil is hot, sear **sirloin** until browned, **1 minute** on all sides.
- Transfer **sirloin** to a second lined oven tray. Spread with **wholegrain mustard**. Roast for **17-20 minutes** for medium or until cooked to your liking.
- Remove from oven and cover with foil to rest, **10 minutes**.



## Cook the relish

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **onion** and **capsicum**, stirring occasionally, until just softened, **3-4 minutes**.
- Add **garlic** and a pinch of **chilli flakes** (if using) and cook until fragrant, **1 minute**.
- Add **snacking tomatoes**, the **brown sugar**, **balsamic vinegar (for the relish)** and **water**. Bring to the boil, then reduce heat to medium. Simmer until reduced and thickened, **8-10 minutes**.
- Stir through the **butter** until melted. Season to taste.

### Top Steak Tips!

- Use paper towel to pat steak dry before seasoning.
- Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
- For ultimate tenderness, let steak rest on a plate for 10 minutes before slicing.



## Get prepped

- While the beef is roasting, finely chop **garlic**, **red onion (see ingredients)** and **capsicum**.
- Halve **snacking tomatoes**.
- Thinly slice **pear**.



## Serve up

- Dress the pear salad with a drizzle of olive oil and **balsamic vinegar (for the salad)**. Season, then toss to coat.
- Slice sirloin. Slice ciabatta in half and spread with **béarnaise sauce**.
- Top with sirloin, tomato capsicum relish and remaining salad leaves.
- Serve with oregano wedges and pear salad. Enjoy!

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