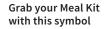


# Argentinian-Style Sirloin & Chimichurri with Fetta Roast Veggies & Hasselback Potatoes

TASTE TOURS









Potato

Seasoning



Premium Sirloin



Zucchini









Fetta Cubes



**Spring Onion** 



Chimichurri Sauce

Prep in: 20-30 mins Ready in: 40-50 mins



#### **Pantry items**

#### 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 · Medium baking dish

# Ingredients

9		
	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	1 medium sachet	1 large sachet
premium sirloin tip	1 medium packet	1 large packet
zucchini	1	2
capsicum	1	2
garlic	2 cloves	4 cloves
honey*	1 tbs	2 tbs
fetta cubes	1 medium packet	1 large packet
tomato	1	2
spring onion	2 stems	4 stems
white wine vinegar*	drizzle	drizzle
chimichurri sauce	1 medium packet	1 large packet
sugar*	1 tsp	2 tsp
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<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2269kJ (542Cal)	339kJ (81Cal)
Protein (g)	42.3g	6.3g
Fat, total (g)	20.3g	3g
- saturated (g)	5g	0.7g
Carbohydrate (g)	46.9g	7g
- sugars (g)	25.6g	3.8g
Sodium (mg)	815mg	122mg

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.



## Roast the hassleback potatoes

- Preheat oven to 240°C/220°C fan-forced.
- Slice each potato in half lengthways.
- Place one **potato** half, flat-side down, on a chopping board between two wooden spoon handles (or chopsticks). Make thin slices across the potato, without cutting all the way through. Repeat with remaining potato halves.
- Place **potato** halves, flat-side down, on a lined oven tray. Drizzle with olive oil and sprinkle with garlic & herb seasoning. Gently toss to coat.
- · Roast until tender, 30-35 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 with **salt** and **pepper**, then add to the hot pan. Sear until browned, 1 minute on both sides.
- Transfer **seared sirloin** to a second lined oven tray. 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!



# Prep the veggies

- Meanwhile, thinly slice zucchini into rounds.
- Thinly slice capsicum into strips.
- Finely chop garlic.



### Roast the zucchini & capsicum

- In a baking dish, combine zucchini, capsicum, garlic, the honey and a generous drizzle of olive oil.
- · Season, then roast until golden and tender, 20-25 minutes.
- Crumble over fetta cubes.



## Make the salsa & chimichurri

- Meanwhile, roughly chop tomato.
- Thinly slice spring onion.
- In a medium bowl, combine tomato, spring onion and a drizzle of white wine vinegar. Season to taste. Set aside.
- In a small bowl, combine chimichurri sauce with the **sugar** and a pinch of **salt**.

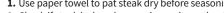


### Serve up

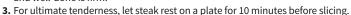
- Slice sirloin, then top with chimichurri.
- Scatter salsa over hasselback potatoes.
- Bring Argentinian-style sirloin and chimichurri, fetta roast veggies and hasselback potatoes to the table to serve. Enjoy!

- 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











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