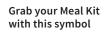


# Argentinian-Style Sirloin Steak & Chimichurri with Fetta Roast Veggies & Hasselback Sweet Potatoes

TASTE TOURS







Sweet Potato





Premium Sirloin









**Spring Onion** 





Chimichurri Sauce



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



Calorie Reduced

This crowd-pleasing feast centres around a premium sirloin tip, topped with our bright and herby chimichurri. A couple of stellar sides add the finishing touches.

### **Pantry items**

Olive Oil, Honey, White Wine Vinegar, White Sugar

# 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

# **Inaredients**

9		
	2 People	4 People
olive oil*	refer to method	refer to method
sweet 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
white sugar*	1 tsp	2 tsp
*Pantry Items		

## **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2225kJ (532Cal)	327kJ (78Cal)
Protein (g)	45.1g	6.6g
Fat, total (g)	20.4g	3g
- saturated (g)	5.2g	0.8g
Carbohydrate (g)	40.2g	5.9g
- sugars (g)	17.9g	2.6g
Sodium (mg)	810mg	119mg
Dietary Fibre (g)	8g	1.2g

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 hasselback potatoes

- Preheat oven to 240°C/220°C fan-forced.
- Slice each sweet potato in half lengthways.
- Place one **sweet potato** half, flat-side down, on a chopping board between two wooden spoon handles (or chopsticks). Make thin slices across without cutting all the way through. Repeat with remaining sweet potato halves.
- Place sweet 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 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 white sugar and a pinch of salt.



# Serve up

- Slice sirloin, then top with chimichurri.
- Scatter salsa over hasselback sweet potatoes.
- Bring Argentinian-style sirloin and chimichurri, fetta roast veggies and hasselback sweet 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 and well-done is firm.
- 3. For ultimate tenderness, let steak rest on a plate for 10 minutes before slicing.





Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate