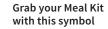


Roast Sirloin Tip & Bearnaise Sauce with Lemon Butter Greens & Flaked Almonds

GOURMET









Premium Sirloin







Thyme



Green Beans

Lemon



Béarnaise Sauce



Flaked Almonds



Prep in: 20-30 mins Ready in: 35-45 mins



Tonight proves that a gourmet pub bistro-style meal doesn't take hours or fancy equipment. You just need great ingredients. Whip up this tender sirloin with a rich and decadent béarnaise sauce plus classic roasted potatoes and a side of greens, and you'll be calling yourself a chef in no time.

Pantry items Olive Oil, 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

Large frying pan · Two oven trays lined with baking paper

Ingredients

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
premium sirloin tip	1 medium packet	1 large packet	
potato	2	4	
thyme	1 packet	1 packet	
garlic	2 cloves	4 cloves	
green beans	1 medium packet	2 medium packets	
lemon	1/2	1	
silverbeet	1 medium packet	1 large packet	
butter*	20g	40g	
béarnaise sauce	1 medium packet	1 large packet	
flaked almonds	1 medium packet	1 large packet	

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2495kJ (596Cal)	423kJ (101Cal)
Protein (g)	42.1g	7.1g
Fat, total (g)	33.9g	5.7g
- saturated (g)	9.9g	1.7g
Carbohydrate (g)	30.2g	5.1g
- sugars (g)	9.5g	1.6g
Sodium (mg)	271mg	46mg
Dietary Fibre (g)	12.1g	2.1g

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.

Fancy a drop?

We recommend pairing this meal with Cabernet Sauvignon or Malbec



Roast the sirloin tip

- Preheat oven to 220°C/200°C fan-forced.
- See 'Top Steak Tips!' (below). In a large frying pan, heat a drizzle of olive oil over high heat.
- Season premium sirloin tip all over and add to hot pan. Sear until browned, 1 minute on both 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.

TIP: The meat will keep cooking as it rests!



Roast the potato

- Meanwhile, cut **potato** into bite-sized chunks. Pick **thyme** leaves.
- Place potato on a second lined oven tray. Drizzle with olive oil and season with thyme, salt and pepper.
- Toss to coat, then bake until tender,
 25-30 minutes.

TIP: Divide the potato between two trays if your tray is getting crowded.



Get prepped

- While sirloin tip is resting, finely chop garlic.
- · Trim green beans.
- Slice lemon in half.
- Roughly chop silverbeet.



Cook veggies

- Wipe out pan and return to medium-high heat with a drizzle of olive oil.
- Cook green beans, tossing, until softened,
 4-5 minutes. Add silverbeet and stir until the leaves have wilted, 2-3 minutes.



Flavour the veggies

 Reduce heat to medium and add garlic, the butter and a good squeeze of lemon juice, and stir until fragrant and the butter has melted, 1 minute. Season to taste.



Serve up

- · Slice beef.
- Divide roast sirloin tip, lemon butter greens, roasted potatoes and béarnaise sauce between plates. Pour resting juices over the beef.
- Sprinkle flaked almonds over roasted potatoes to serve. Enjoy!

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 10 minutes before slicing.



Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate