



Argentinian-Style Sirloin Steak & Chimichurri

with Fetta Roast Veggies & Hasselback Potatoes

TASTE TOURS

Grab your meal kit
with this number

16



Potato



Garlic & Herb
Seasoning



Premium Sirloin
Tip



Zucchini



Capsicum



Garlic



Fetta Cubes



Tomato



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 hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

	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
white sugar*	1 tsp	2 tsp

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2215kJ (529Cal)	326kJ (78Cal)
Protein (g)	45.1g	6.6g
Fat, total (g)	20.1g	3g
- saturated (g)	5g	0.7g
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.

We're here to help!

Scan here if you have any questions or concerns



Roast the hasselback 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 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**.



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 **fetta cubes** over top.



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!*



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**, the **white sugar** and a pinch of **salt**.



Prep the veggies

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



Serve up

- Slice sirloin steak, 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!

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.

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