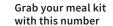


Argentinian-Style Sirloin Steak & Chimichurri with Fetta Roast Veggies & Hasselback Potatoes

TASTE TOURS









Potato



Premium Sirloin





Zucchini





Spring Onion





Chimichurri Sauce

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



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 \cdot Large frying pan \cdot Medium baking dish

Ingredients

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	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.



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.



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 **fetta cubes** over top.



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.



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!

- 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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