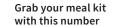


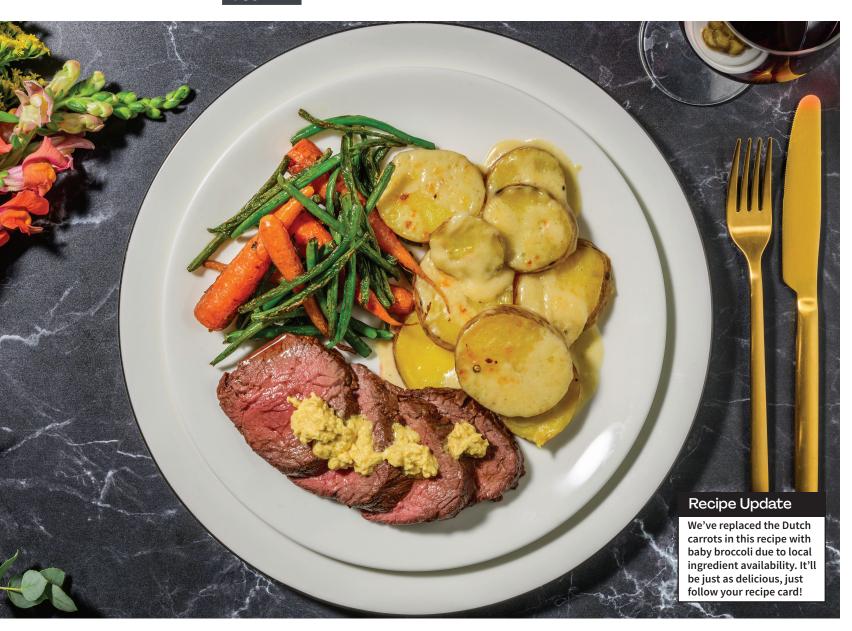
Premium Roast Beef & Garlic-Dijon Butter

with Dauphinoise Potatoes & Baby Broccoli

GOURMET













Potato



Premium Sirloin





Parmesan Cheese



Baby Broccoli



Green Beans



Dijon Mustard

Prep in: 30-40 mins Ready in: 35-45 mins

Pantry items Olive Oil, Butter

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

 $\label{thm:medium} {\sf Medium\,saucepan\cdot Large\,frying\,pan\cdot Oven\,tray\,lined\,with} \\ {\sf baking\,paper\cdot Medium\,or\,large\,baking\,dish}$

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
butter*	30g	60g
premium sirloin tip	1 medium packet	1 large packet
light cooking cream	1 medium packet	1 large packet
Parmesan cheese	1 medium packet	1 large packet
baby broccoli	1 bunch	2 bunches
green beans	1 medium packet	2 medium packets
Dijon mustard	1 packet	2 packets
*Pantry Items		

- unitry items

Nutrition

Per Serving	Per 100g
2862kJ (684Cal)	447kJ (107Cal)
46.1g	7.2g
40.2g	6.3g
21.7g	3.4g
34.1g	5.3g
14.1g	2.2g
952mg	149mg
10.1g	1.6g
	2862kJ (684Cal) 46.1g 40.2g 21.7g 34.1g 14.1g 952mg

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 Pinot Noir or Grenache



Prep the potatoes

- Preheat oven to 220°C/200°C fan-forced.
 Boil the kettle. Half-fill a large saucepan with boiling water.
- Cut **potato** into 0.5cm-thick rounds.
- Finely chop garlic.
- Place the **butter** in a small bowl and set aside to soften.
- Cook potato in the boiling water, over high heat, until just tender, 4-6 minutes.
- Drain potato.



Roast the beef

- Meanwhile, 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 all sides.
- Transfer beef 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!



Bake the dauphinoise potatoes

- Meanwhile, in a second small bowl, combine light cooking cream, half the garlic and a generous pinch of salt and pepper.
- In a baking dish, arrange potato slices so they sit flat. Pour over cream mixture, then gently shake the dish to coat potato. Sprinkle with Parmesan cheese. Cover with foil. Bake until potato has softened, 14-16 minutes.
- Remove foil, then return to oven. Bake until golden and the centre can be easily pierced with a fork, 10-12 minutes.



Prep the veggies & butter

- While the potatoes are baking, trim green beans.
- Add Dijon mustard, remaining garlic and a pinch of salt and pepper to the softened butter.
- Mash with a fork until combined.



Cook the veggies

- While the beef is resting, return frying pan to medium-high heat with a drizzle of olive oil.
- Cook green beans and baby broccoli, tossing, until softened, 5-6 minutes. Remove from heat. Season to taste.

TIP: Add a splash of water to help speed up the cooking process!



Serve up

- · Slice the beef.
- Divide roast beef sirloin, dauphinoise potatoes and veggies between plates, pouring over any resting juices.
- Top steak with garlic-Dijon butter to serve. Enjoy!



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