



Roast Sirloin Tip & Potato-Rosemary Gratin

with Green Beans & Truffle Mayo

GOURMET

Grab your meal kit
with this number

15



Potato



Premium Sirloin
Tip



Rosemary



Garlic



Green Beans



Panko Breadcrumbs



Parmesan Cheese



Italian Truffle
Mayonnaise



Pine Nuts

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

Prepare for something a little extraordinary tonight. The secret is our premium sirloin tip - seared, then roasted until perfectly tender, it pairs perfectly with our rich truffle mayo and a fresh rosemary-laced potato gratin...all worthy of being served with a good glass of red.

Pantry items

Olive Oil, Butter, Plain Flour, Milk

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

Small or medium baking dish · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
premium sirloin tip	1 medium packet	2 medium packets OR 1 large packet
rosemary	1 stick	2 sticks
garlic	1 clove	2 cloves
green beans	1 medium packet	2 medium packets
panko breadcrumbs	½ medium packet	1 medium packet
butter*	20g	40g
plain flour*	1 tbs	2 tbs
milk*	¾ cup	1½ cups
salt*	¼ tsp	½ tsp
Parmesan cheese	1 medium packet	1 large packet
Italian truffle mayonnaise	1 packet	2 packets
pine nuts	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2968kJ (709Cal)	477kJ (114Cal)
Protein (g)	50.5g	8.1g
Fat, total (g)	36.5g	5.9g
- saturated (g)	11.8g	1.9g
Carbohydrate (g)	43.9g	7.1g
- sugars (g)	12.7g	2g
Sodium (mg)	682mg	110mg
Dietary Fibre (g)	7.9g	1.3g

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 Merlot or Zinfandel

We're here to help!

Scan here if you have any questions or concerns



Roast the potato

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **potato** into 0.5cm-thick rounds.
- Place **potatoes** in a baking dish. Drizzle with **olive oil** and season with **salt** and **pepper**.
- Toss to coat, then roast until just tender, **15-20 minutes** (the potato will finish cooking in step 4!).



Make the gratin

- Wipe out frying pan and return to medium heat. Cook the **butter**, **rosemary** and **garlic** until fragrant, **1 minute**.
- Add the **plain flour** and cook, stirring, until a thick paste forms, **2 minutes**.
- Remove pan from heat, then slowly whisk in the **milk** until smooth. Stir in the **salt**, **Parmesan cheese** and a pinch of **pepper**.
- Pour **sauce** over potato in baking dish. Sprinkle with **breadcrumb mixture** and drizzle with **olive oil**.
- Bake **gratin** until golden and bubbling, **10-15 minutes**.



Roast the sirloin

- Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over high heat. Season **premium sirloin tip** all over, then add to the hot pan. Sear until browned, **1 minute** on all sides.
- Transfer **beef** to a lined oven tray. Roast for **17-20 minutes** for medium or until cooked to your liking.
- Remove from oven and cover with foil to rest for **10 minutes** (it will keep cooking as it rests!).



Cook the green beans

- When gratin has **5 minutes** remaining, wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**.
- Cook **green beans**, tossing, until just tender, **5-6 minutes**.
- Season with **salt** and **pepper**.



Get prepped

- Meanwhile, pick **rosemary** leaves, then finely chop.
- Finely chop **garlic**.
- Trim **green beans**.
- In a medium bowl, combine **panko breadcrumbs** (see ingredients) with a good drizzle of **olive oil**. Season, then set aside.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



Serve up

- Slice the roast sirloin tip.
- Divide sirloin, potato-rosemary gratin and green beans between plates.
- Spoon any resting juices over the sirloin.
- Dollop with **Italian truffle mayonnaise** and garnish with **pine nuts** to serve. Enjoy!

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