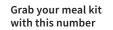


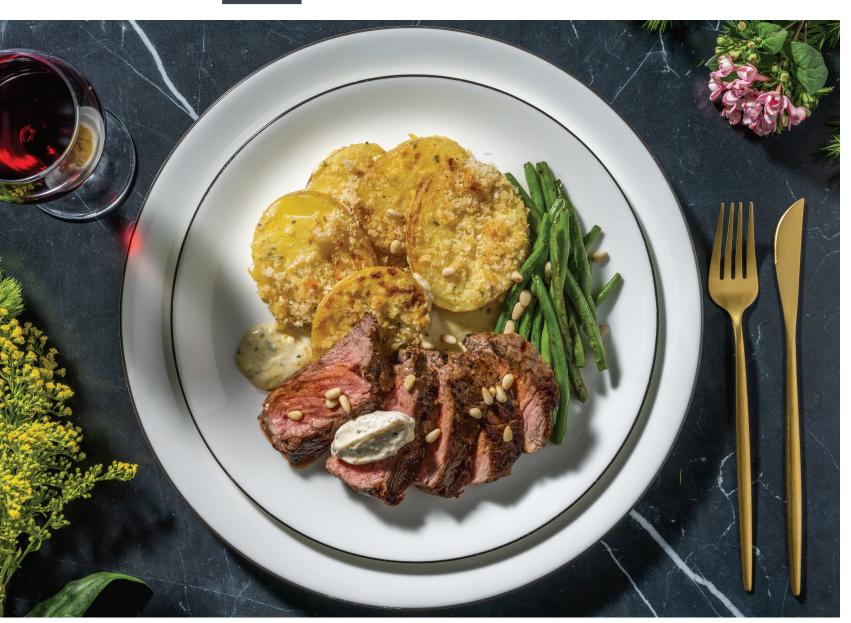
# Roast Sirloin Tip & Potato-Rosemary Gratin

with Green Beans & Truffle Mayo

GOURMET











Premium Sirloin





Rosemary







Green Beans

Panko Breadcrumbs



Parmesan Cheese



Italian Truffle

Mayonnaise



Pine Nuts

**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*	1/4 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		

<sup>\*</sup> 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



# 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!).



## 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!).



# 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.



# 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.



# 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.



# 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!



Scan here if you have any questions or concerns



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