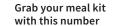


# Argentinian-Style Sirloin Tip & Chimichurri with Fetta Roast Veggies & Hasselback Potatoes

TASTE TOURS











Premium Sirloin



Zucchini







**Spring Onion** 



Chimichurri Sauce

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

Calorie Smart





## 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

	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	2 medium packets OR 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
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<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2225kJ (532cal)	186kJ (44cal)
Protein (g)	45.1g	3.8g
Fat, total (g)	20.4g	1.7g
- saturated (g)	5.2g	0.4g
Carbohydrate (g)	40.1g	3.3g
- sugars (g)	17.9g	1.5g
Sodium (mg)	810mg	67.6mg
Dietary Fibre (g)	8.1g	0.7g

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.



## Roast the sirloin

- 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 veggies

- 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 tip, then top with chimichurri.
- Scatter salsa over hasselback potatoes.
- Bring Argentinian-style sirloin tip and chimichurri, fetta roast veggies and hasselback potatoes to the table to serve. Enjoy!



