



Porterhouse Steak & Roasted Chat Potatoes

with Orange & Fetta-Walnut Salad

STEAK NIGHT

Grab your meal kit with this number

34



Chat Potatoes



Porterhouse Steak



Orange



Cucumber



Spinach, Rocket & Fennel Mix



Walnuts



Mustard Cider Dressing



Fetta Cubes



Garlic Aioli

Prep in: 15-25 mins
Ready in: 35-45 mins

You don't have to wait for a special occasion to create this gourmet feast, because we're making tonight, steak night! Enjoy this delectable porterhouse steak, whipped up in a quick and easy 4-steps and paired with a few staple sides (chat potatoes and an orange salad to be precise). Steak night will quickly take the cake for best night of the week!

Pantry items

Olive Oil

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chat potatoes	1 medium packet	1 large packet
porterhouse steak	1 medium packet	2 medium packets OR 1 large packet
orange	1	2
cucumber	1	2
spinach, rocket & fennel mix	1 medium packet	2 medium packets
walnuts	1 medium packet	1 large packet
mustard cider dressing	1 packet	2 packets
fetta cubes	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3386kJ (809cal)	252kJ (60cal)
Protein (g)	45.7g	3.4g
Fat, total (g)	50.8g	3.8g
- saturated (g)	9.9g	0.7g
Carbohydrate (g)	42.2g	3.1g
- sugars (g)	17.3g	1.3g
Sodium (mg)	581mg	43.2mg
Dietary Fibre (g)	8g	0.6g

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.

Top Steak Tips!

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.

1



Roast the potatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Halve **chat potatoes**.
- Place **potatoes** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat.
- Arrange cut-side down. Roast until tender, **25-30 minutes**.

3



Make the salad

- Meanwhile, peel and thinly slice **orange** into wedges.
- Thinly slice **cucumber** into rounds.
- In a large bowl, combine **orange, cucumber, spinach, rocket & fennel mix, walnuts** and **mustard cider dressing**. Season to taste.

2



Cook the steak

- **See 'Top Steak Tips!' (below)**. In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- When oil is hot, cook **porterhouse steak** for **5-6 minutes** each side for medium, or until cooked to your liking. Using tongs, hold **steak** upright and sear **fat** until golden, **1 minute**.
- Remove **steak** from pan, cover and rest for **10 minutes**. Season with **salt**.

TIP: The meat will keep cooking as it rests!

4



Serve up

- Thinly slice beef.
- Divide porterhouse steak, roasted chat potatoes and orange-walnut salad between plates.
- Crumble **fetta cubes** over the salad.
- Serve with **garlic aioli**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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