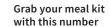


Provençal Beef Sirloin & Mushroom Gravy with Crispy Duck Fat Potatoes & Mustard Caper Salad

FRENCH FLAIR







Premium Sirloin



Herb & Mushroom Seasoning





Chat Potatoes Thyme





Duck Fat







Red Radish

Sliced Mushrooms







Mushroom Sauce



Mustard Cider Dressing

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

Eat Me First





Picture this; herby roasted sirloin tip, doused in a thyme and mushroom gravy, with golden chat potatoes, perfectly crispy from the duck fat. This Provençal inspired dish is made just that much better with a radish, mustard and caper salad. Now stop picturing it. It is right here and ready to be devoured!



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

Large frying pan · Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
premium sirloin tip	1 medium packet	2 medium packets OR 1 large packet
herb & mushroom seasoning	1 sachet	2 sachets
chat potatoes	1 medium packet	1 large packet
thyme	1 packet	1 packet
duck fat	1 packet	2 packets
baby cos lettuce	½ head	1 head
red radish	1	2
sliced mushrooms	1 medium packet	1 large packet
mushroom sauce	1 packet	2 packets
water*	⅓ cup	⅔ cup
capers	1 packet	2 packets
mustard cider dressing	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2486kJ (594cal)	189kJ (45cal)
Protein (g)	42.6g	3.2g
Fat, total (g)	29g	2.2g
- saturated (g)	7.4g	0.6g
Carbohydrate (g)	38.7g	2.9g
- sugars (g)	8.2g	0.6g
Sodium (mg)	1507mg	114.7mg
Dietary Fibre (g)	8.3g	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.

Fancy a drop?

We recommend pairing this meal with Dry Riesling or Grüner Veltliner.



Roast the sirloin tip

- Preheat oven to 220°C/200°C fan-forced.
- 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 both sides.
- Transfer sirloin to a lined oven tray and sprinkle over herb & mushroom seasoning.
- 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!



Roast the potatoes

- While the sirloin tip is roasting, halve **chat potatoes**.
- Pick thyme leaves.
- Place duck fat in a small heatproof bowl and microwave in 10 second bursts, until melted.
- Place potatoes on a second lined oven tray.
 Drizzle with duck fat, sprinkle with half the thyme, season with salt and pepper and toss to coat.
- Roast until tender, 30-35 minutes.



Get prepped

- When beef is resting, trim baby cos lettuce (see ingredients) and roughly chop.
- Thinly slice red radish into rounds.



Make the mushroom gravy

- Return frying pan to medium-high heat with a drizzle of olive oil.
- Cook sliced mushrooms, tossing, until browned and softened, 6-8 minutes.
- Remove from heat, then stir in mushroom sauce, the water and the remaining thyme, until warmed through and combined, 1-2 minutes.



Toss the salad

- In a medium bowl, combine cos lettuce, radish, capers and mustard cider dressing.
- · Season with salt and pepper.

TIP: Capers have a strong flavour, use less if preferred.



Serve up

• Thinly slice sirloin tip.

Rate your recipe

- Divide crispy duck fat potatoes, mustard caper salad and Provencal beef sirloin between plates.
- · Spoon over mushroom gravy to serve. Enjoy!

