



Roast Sirloin Tip & Decadent Onion Sauce

with Potatoes & Nutty Sautéed Greens

GOURMET

Grab your meal kit with this number

15



Potato



Premium Sirloin Tip



Baby Broccoli



Green Beans



Brown Onion



Garlic



Thyme



Light Cooking Cream



Pine Nuts

Prep in: 25-35 mins
Ready in: 40-50 mins

Protein Rich

Carb Smart

You don't have to wait for a special occasion to create this gourmet feast! Enjoy this delectable combination of premium sirloin tip, doused in our decadent onion sauce and with a few staple sides (nutty greens and potatoes), dinner time just got a whole lot tastier!

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

Two oven trays lined with baking paper · 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
baby broccoli	1 bunch	2 bunches
green beans	1 small packet	1 medium packet
brown onion	1	2
garlic	2 cloves	4 cloves
thyme	½ packet	1 packet
light cooking cream	1 medium packet	1 large packet
water*	¼ cup	½ cup
salt*	¼ tsp	½ tsp
pine nuts	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2434kJ (582cal)	211kJ (50cal)
Protein (g)	45.2g	3.9g
Fat, total (g)	28.4g	2.5g
- saturated (g)	11.3g	1g
Carbohydrate (g)	35.5g	3.1g
- sugars (g)	14.5g	1.3g
Sodium (mg)	561mg	48.6mg
Dietary Fibre (g)	12.2g	1.1g

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 Malbec or Cabernet Sauvignon.



Roast the potato chunks

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks.
- Place **potatoes** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until tender, **20-25 minutes**.



Roast the sirloin tip

- 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 to a lined oven tray and roast for **17-22 minutes** for medium, or until cooked to your liking.
- Remove from the oven and cover with foil to rest for **10 minutes**.

TIP: The sirloin will keep cooking as it rests!



Get prepped

- While the sirloin is roasting, trim **baby broccoli** and **green beans**.
- Thinly slice **brown onion**.
- Finely chop **garlic**.
- Pick **thyme leaves (see ingredients)**.



Cook the veggies

- While the steak is resting, return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **baby broccoli**, tossing, until tender, **5-6 minutes**.
- Add **green beans**, stirring, until softened, **2 minutes**.
- Add half the garlic and cook until fragrant, **1-2 minutes**.
- Transfer to a medium bowl and cover to keep warm.



Make the creamy onion sauce

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **onion**, stirring, until tender, **4-5 minutes**.
- Stir through remaining **garlic** and **thyme** until fragrant, **1 minute**.
- Add **light cooking cream**, the **water** and **salt** and simmer until thickened, **2-3 minutes**. Season with **pepper**.

TIP: Add the steak resting juices to the sauce for extra flavour!



Serve up

- Sprinkle **pine nuts** over the greens. Season with **salt** and **pepper**, then toss to combine.
- Thinly slice sirloin tip.
- Divide roast sirloin tip, potatoes and nutty sautéed greens between plates.
- Spoon the decadent onion sauce over the sirloin to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate