



# Argentinian-Style Sirloin Tip & Chimichurri

with Fetta Roast Veggies & Hasselback Potatoes

TASTE TOURS

Grab your meal kit with this number

16



Potato



Garlic & Herb Seasoning



Premium Sirloin Tip



Zucchini



Capsicum



Garlic



Fetta Cubes



Tomato



Spring Onion



Chimichurri Sauce

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



Protein Rich



Carb Smart

This crowd-pleasing feast centres around a premium sirloin tip, topped with our bright and herby chimichurri. A couple of stellar sides add the finishing touches.

### Pantry items

Olive Oil, Honey, White Wine Vinegar, White Sugar

## 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 · Medium baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	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
<b>honey*</b>	1 tbs	2 tbs
fetta cubes	1 medium packet	1 large packet
tomato	1	2
spring onion	2 stems	4 stems
<b>white wine vinegar*</b>	drizzle	drizzle
chimichurri sauce	1 medium packet	1 large packet
<b>white sugar*</b>	1 tsp	2 tsp

\*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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## 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 zucchini & capsicum

- 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.



## Roast the beef

- 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 **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!



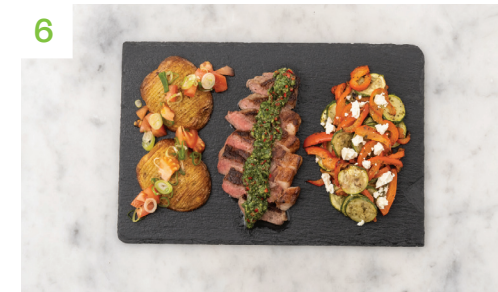
## Make the salsa & chimichurri

- 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**.



## Prep the veggies

- Meanwhile, thinly slice **zucchini** into rounds.
- Thinly slice **capsicum** into strips.
- Finely chop **garlic**.



## Serve up

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

## Rate your recipe

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