



Roast Beef Sirloin & Pesto Butter Sauce

with Lemony Greens & Herby Roast Sweet Potato Rounds

GOURMET

Grab your meal kit with this number

15



Sweet Potato



Premium Sirloin Tip



Zucchini



Brown Onion



Baby Spinach Leaves



Dried Oregano



Capsicum



Garlic



Lemon



Basil Pesto

Prep in: 20-30 mins
Ready in: 35-45 mins

Protein Rich

Carb Smart

You know you're in for a good night when the only thing standing between you and this gourmet meal is a matter of minutes! With only the most tender sirloin cut, buttery pesto sauce and roasted veggies, you really can't go wrong.

Pantry items

Olive Oil, Butter

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
sweet potato	2	4
dried oregano	1 sachet	2 sachets
premium sirloin tip	1 medium packet	2 medium packets OR 1 large packet
capsicum	1	2
zucchini	1	2
garlic	2 cloves	4 cloves
brown onion	1	2
lemon	½	1
baby spinach leaves	1 medium packet	1 large packet
butter*	10g	20g
basil pesto	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2556kJ (611cal)	217kJ (52cal)
Protein (g)	44.1g	3.7g
Fat, total (g)	29.9g	2.5g
- saturated (g)	7.3g	0.6g
Carbohydrate (g)	39.2g	3.3g
- sugars (g)	19.1g	1.6g
Sodium (mg)	321mg	27.2mg
Dietary Fibre (g)	14.4g	1.2g

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 Cabernet Sauvignon or Malbec.



Roast the sweet potato

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **sweet potato** into 1cm rounds.
- Place **sweet potato** and **dried oregano** on a lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**.
- Toss to coat, then bake until tender, **25-30 minutes**.



Get prepped

- Meanwhile, finely chop **garlic** and **brown onion**. Slice **lemon** into wedges.
- Just before serving, add **baby spinach leaves** to the bowl with the veggies and toss to combine. Drizzle with a little **olive oil** and a squeeze of **lemon juice**. Season to taste with **salt** and **pepper**.

TIP: Toss the lemony greens just before serving to keep the salad leaves crisp.



Roast the beef

- While the sweet potato is roasting, 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 to a second lined oven tray and roast for **17-22 minutes** for medium or 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 pesto sauce

- Return frying pan to medium-high heat with the **butter** and a drizzle of **olive oil**. Add **onion** and cook, stirring until softened, **3-4 minutes**.
- Add **garlic** and cook until fragrant, **1 minute**.
- Remove pan from the heat and stir through the **basil pesto** until well combined. Pour in any **sirloin resting juices**. Season to taste with **salt** and **pepper**.



Cook the veggies

- When the beef is resting, thinly slice **capsicum** into strips.
- Thinly slice **zucchini** into half-moons.
- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **zucchini** and **capsicum**, tossing, until tender, **4-5 minutes**. Transfer to a medium bowl and cover to keep warm.



Serve up

- Very thinly slice the sirloin.
- Divide roast beef sirloin between plates. Spoon over the pesto butter sauce.
- Serve with the lemony greens, herby sweet potato rounds and the remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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