



Porterhouse Steak & Sticky Thyme Glaze

with Cheesy Roast Potato Rounds & Deluxe Ranch Salad

STEAK NIGHT

Grab your meal kit with this number

34



Potato



Apple



Porterhouse Steak



Thyme



Sweet & Savoury Glaze



Cheddar Cheese



Deluxe Salad Mix



Baby Spinach Leaves



Ranch Dressing

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

Protein Rich

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 combination of porterhouse steak, doused in our gorgeous sticky thyme glaze and with a few special sides (roast potato rounds and deluxe salad to be precise) steak night will quickly take the cake for best night of the week!

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
apple	1	2
porterhouse steak	1 medium packet	2 medium packets OR 1 large packet
thyme	1 packet	2 packets
sweet & savoury glaze	1 medium packet	1 large packet
butter*	15g	30g
Cheddar cheese	1 medium packet	1 large packet
deluxe salad mix	1 medium packet	1 large packet
baby spinach leaves	1 small packet	1 medium packet
ranch dressing	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3063kJ (732cal)	321kJ (77cal)
Protein (g)	46.4g	4.9g
Fat, total (g)	40.8g	4.3g
- saturated (g)	18.8g	2g
Carbohydrate (g)	40.7g	4.3g
- sugars (g)	19.1g	2g
Sodium (mg)	647mg	67.7mg
Dietary Fibre (g)	10.7g	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 Bordeaux or Shiraz.



Roast the potatoes

- See '**Top Steak Tips!**' (below).
- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into 0.5cm rounds.
- Thinly slice **apple** into wedges.
- Place **potatoes** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and gently toss to coat. Spread out in a single layer.
- Roast until slightly tender, **15-20 minutes**.



Make the potatoes cheesy

- When the potatoes are roasted, remove tray from oven. Sprinkle with **Cheddar cheese**.
- Return to oven and bake until cheese is melted and golden, a further **5-10 minutes**.



Cook the steak

- Meanwhile, 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 **5 minutes**. Season with **salt**.



Assemble the salad

- Meanwhile, in a medium bowl, combine **deluxe salad mix**, **apple**, **baby spinach leaves** and **ranch dressing**. Season to taste.



Make the sauce

- While the beef is resting, pick **thyme** leaves.
- Return frying pan to medium heat. Cook **sweet & savoury glaze**, **thyme**, the **butter**, a splash of **water** and any **beef resting juices**, until slightly thickened, **1-2 minutes**.
- Season with **salt** and **pepper**.



Serve up

- Thinly slice steak.
- Divide porterhouse steak, cheesy roast potato rounds and deluxe ranch salad between plates.
- Pour sticky thyme glaze over the beef and potatoes to serve. Enjoy!

Top Steak Tips!

1. Remove steak from packaging and set aside at room temperature 15 minutes before cooking.
2. Use paper towel to pat steak dry before seasoning.
3. Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
4. Let steak rest on a plate for 5 minutes before slicing.

We're here to help!

Scan here if you have any questions or concerns

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