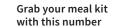


Porterhouse Steak & Sticky Thyme Glaze with Cheesy Roast Potato Rounds & Deluxe Ranch Salad

STEAK NIGHT













Thyme

Porterhouse Steak



Sweet & Savoury





Baby Spinach Leaves



Ranch Dressing



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



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**.



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.



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.



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.



Assemble the salad

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



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.



Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate



Scan here if you have any questions or concerns