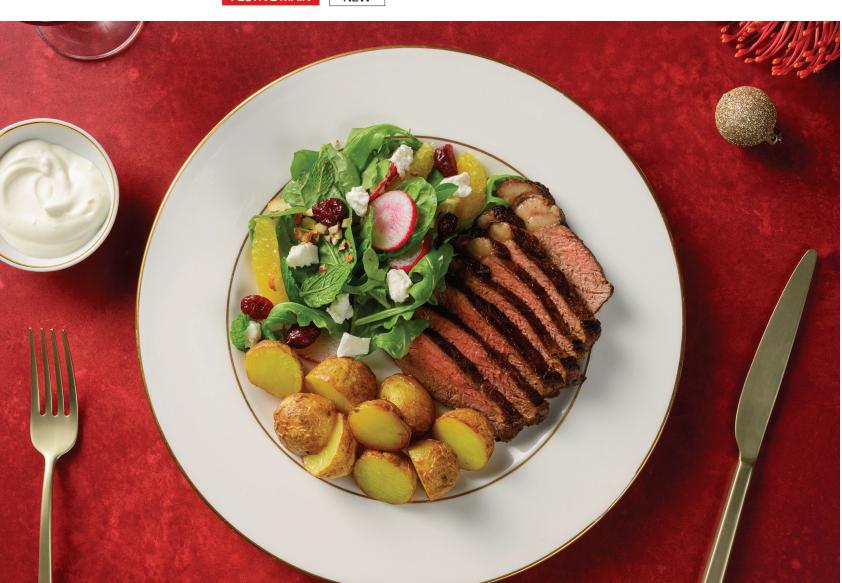


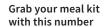
Porterhouse Steak & Cranberry Salad

with Goat Cheese, Roast Potatoes & Garlic Yoghurt

FESTIVE MAIN

NEW











Porterhouse Steak





Orange







Red Radish





Roasted Almonds

Spinach & Rocket





Dried Cranberries

Mustard Cider Dressing

Cheese



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
chat potatoes	1 medium packet	1 large packet
garlic	1 clove	2 cloves
Greek-style yoghurt	1 medium packet	1 large packet
porterhouse steak	1 medium packet	2 medium packets OR 1 large packet
paprika spice blend	1 sachet	2 sachets
orange	1	2
red radish	3	6
mint	1 packet	1 packet
roasted almonds	1 medium packet	1 large packet
spinach & rocket mix	1 medium packet	2 medium packets
dried cranberries	1 packet	2 packets
mustard cider dressing	1 packet	2 packets
marinated goat cheese	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3632kJ (497cal)	497kJ (68cal)
Protein (g)	53.1g	7.3g
Fat, total (g)	45.5g	6.2g
- saturated (g)	15g	2.1g
Carbohydrate (g)	60.2g	8.2g
- sugars (g)	31.6g	4.3g
Sodium (mg)	1125mg	153.9mg
Dietary Fibre (g)	13.2g	1.8g

The quantities provided above are averages only.

ingredient, please be aware allergens may have changed.

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



Roast the potatoes

- See 'Top Steak Tips' (below)!
- Preheat oven to 240°C/220°C fan-forced.
- Halve chat potatoes.
- Place potatoes on a lined oven tray. Drizzle with olive oil, season with salt and pepper and toss
- · Roast until tender, 25-30 minutes.

TIP: If your oven tray is crowded, divide the potatoes between two trays!



Make the garlic yoghurt

- Meanwhile, finely chop garlic.
- In a large frying pan, heat a drizzle of olive oil over medium-high heat.
- · Cook garlic until fragrant, 1 minute. Transfer to a small bowl.
- Add Greek-style yoghurt to garlic oil mixture and combine. Season to taste.



Cook the steak

- In a large bowl, combine porterhouse steak, paprika spice blend, a pinch of salt and a drizzle of olive oil.
- Wipe out the frying pan, then return to medium-high heat with a drizzle of olive oil.
- · When the oil is hot, cook 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.



Prep the salad

- Peel and thinly slice orange into wedges.
- · Thinly slice red radish.
- Pick mint leaves.
- · Roughly chop roasted almonds.



Make the salad

- · While the steak is resting, in a large bowl, combine orange, radish, mint, almonds, spinach & rocket mix and dried cranberries.
- Drizzle with mustard cider dressing. Toss to combine and season to taste.



Serve up

- · Thinly slice steak.
- · Divide porterhouse steak, roast potatoes and cranberry salad between plates.
- · Crumble over marinated goat cheese.
- Serve with garlic yoghurt. 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.



Rate your recipe

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

We're here to help!