



Porterhouse Steak & Cranberry Salad

with Goat Cheese, Roast Potatoes & Garlic Yoghurt

FESTIVE MAIN

NEW

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32



Chat Potatoes



Garlic



Greek-Style Yoghurt



Porterhouse Steak



Paprika Spice Blend



Orange



Red Radish



Mint



Roasted Almonds



Spinach & Rocket Mix



Dried Cranberries



Mustard Cider Dressing



Marinated Goat Cheese

Pantry items

Olive Oil

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

Get festive this Christmas season and upgrade your standard steak dinner with hints of some December ingredient faves. Spice up your ordinary salad by adding in dried cranberries and orange and upgrade your porterhouse steak with a paprika spice and marinated goat cheese crumble. This one will definitely become a regular!

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.

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.



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 to coat.
- Roast until tender, **25-30 minutes**.

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



Prep the salad

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



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**.



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.

We're here to help!

Scan here if you have any questions or concerns



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