

Beef Mini Roast & Leek Mushroom Sauce

with Parmesan Hasselback Potatoes & Cucumber Salad

FESTIVE MAIN

Grab your meal kit with this number

32



Potato



Parsley



Garlic



Parmesan Cheese



Premium Sirloin Tip



Thyme



Cucumber



Leek



Roasted Almonds



Sliced Mushrooms



Mushroom Sauce



Spinach & Rocket Mix



Balsamic Vinaigrette Dressing

Prep in: 25-35 mins
Ready in: 40-50 mins



Carb Smart



Eat Me First



Protein Rich

There is nothing better than a Christmas meal that just checks off all of the boxes. A balsamic cucumber-rocket salad, tick. Cheesy hasselback potatoes cooked to perfection, tick. And the Christmas dinner centrepiece; leek and mushroom topped roast beef, tick tick tick!

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
potato	2	4
parsley	1 packet	1 packet
garlic	1 clove	2 cloves
butter*	20g	40g
Parmesan cheese	1 medium packet	1 large packet
premium sirloin tip	1 medium packet	2 medium packets OR 1 large packet
thyme	1 packet	2 packets
cucumber	1	2
leek	1	2
roasted almonds	1 medium packet	1 large packet
sliced mushrooms	1 medium packet	1 large packet
mushroom sauce	1 packet	2 packets
spinach & rocket mix	1 medium packet	2 medium packets
balsamic vinaigrette dressing	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2461kJ (588cal)	361kJ (53cal)
Protein (g)	47.2g	6.9g
Fat, total (g)	28.7g	4.2g
- saturated (g)	7.4g	1.1g
Carbohydrate (g)	32.9g	4.8g
- sugars (g)	11g	1.6g
Sodium (mg)	564mg	82.7mg
Dietary Fibre (g)	13.6g	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.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW50



Roast the hasselback potatoes

- See **'Top Roast Tips!'** (below).
- Preheat oven to **220°C/200°C fan-forced**. Cut each **potato** in half lengthways.
- Place 1 **potato half** flat-side down on a board between two wooden spoon handles (or chopsticks). Thinly slice **potato** without cutting all the way through.
- Place on a lined oven tray and repeat with the remaining **potato**.
- Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Arrange flat-side down and roast until tender, **30-35 minutes**.



Make the mushroom sauce

- While beef is roasting, pick **thyme**. Thinly slice **cucumber** and **leek**. Roughly chop **roasted almonds**.
- Once beef is resting, wipe out frying pan and return to medium-high heat with a good drizzle of **olive oil**.
- Cook **leek** and **sliced mushrooms**, tossing, until browned and softened, **6-8 minutes**.
- Remove pan from heat, then stir in **mushroom sauce**, **thyme**, a splash of **water** and any **beef resting juices**. Season to taste.

Top Roast Tips!

1. Remove roast from packaging and set aside at room temperature 15 minutes before cooking.
2. Use paper towel to pat dry before seasoning.
3. Check if meat is done by pressing on it gently with tongs - rare is soft, medium is springy and well-done is firm.
4. Let roast rest on a plate for 10 minutes before slicing.



Flavour the potatoes

- Finely chop **parsley** (see ingredients) and **garlic**.
- In a small microwave-safe bowl, microwave the **butter** and **garlic** in **10 second** bursts until melted. Add **parsley**, stirring to combine.
- When potatoes have **5 minutes** remaining, drizzle with **herby butter**, then sprinkle with **Parmesan cheese** and roast until melted and golden.



Toss the salad

- In a medium bowl, combine **cucumber**, **spinach & rocket mix**, **almonds** and **balsamic vinaigrette dressing**.
- Season to taste.



Roast the beef

- While potatoes are roasting, heat a large frying pan over high heat with a drizzle of **olive oil**.
- Season **premium sirloin tip** all over, then add to the hot pan. Sear until browned, **1 minute** on both sides.
- Transfer **beef** to a second lined oven tray and roast for **17-22 minutes** for medium or until 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!



Serve up

- Very thinly slice beef.
- Divide beef mini roast, Parmesan hasselback potatoes and cucumber salad between plates.
- Spoon leek mushroom sauce over the beef to serve. Enjoy!

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