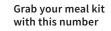


Roast Sirloin Tip & Rosemary Fries with Zesty Sautéed Greens & Goat Cheese

GOURMET















Marinated Goat Cheese





Premium Sirloin

Pea Pods



Asparagus







Lemon

Béarnaise Sauce



Pine Nuts

Prep in: 30-40 mins Ready in: 35-45 mins



This top-notch sirloin comes with all the good stuff: rosemary and garlic fries, zesty sautéed greens adorned with marinated goat cheese and buttery pine nuts and a drizzle of creamy béarnaise sauce, which has a touch of acidity to cut through the lovely richness of the dish.



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 |
| potato | 2 | 4 |
| rosemary | 2 sticks | 4 sticks |
| garlic | 2 cloves | 4 cloves |
| marinated goat cheese | ½ packet | 1 packet |
| premium sirloin tip | 1 medium packet | 2 medium packets OR 1 large packet |
| pea pods | 1 medium packet | 2 medium packets |
| asparagus | 1 | 2 |
| lemon | 1/2 | 1 |
| parsley | 1 packet | 1 packet |
| béarnaise sauce | 1 medium packet | 1 large packet |
| pine nuts | 1 medium packet | 1 large packet |
| | | |

^{*}Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|-----------------|---------------|
| Energy (kJ) | 2566kJ (613cal) | 397kJ (61cal) |
| Protein (g) | 48.8g | 7.5g |
| Fat, total (g) | 32g | 4.9g |
| - saturated (g) | 7.5g | 1.2g |
| Carbohydrate (g) | 32.5g | 5g |
| - sugars (g) | 10.3g | 1.6g |
| Sodium (mg) | 377mg | 58.3mg |
| Dietary Fibre (g) | 9.7g | 1.5g |
| | | |

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 Pinot Noir or Sangiovese.



Prep the fries

- See 'Top Roast Tips!' (below). Preheat oven to 220°C/200°C fan-forced.
- Cut potato into fries.
- Pick rosemary leaves and finely chop.
- · Finely chop garlic.
- In a small bowl, combine rosemary, garlic and a drizzle of oil from the marinated goat cheese packet.



Bake the rosemary fries

- Place fries on a lined oven tray lined. Drizzle with rosemary-garlic oil, season with salt and toss to coat.
- Bake until tender, 25-30 minutes.

TIP: If your oven tray is crowded, divide the fries between two trays.



Cook the sirloin

- In a large frying pan, heat a drizzle of olive oil over high heat. Season premium sirloin tip all over and add to hot pan. Sear until browned,
 1 minute on all sides.
- Transfer beef to a second lined oven tray and roast for 15-20 minutes (for a 300g piece) or 18-23 minutes (for a 600g piece) for medium-rare or until cooked to your liking.
- Remove from the oven and cover with foil to rest for **10 minutes**.

TIP: The meat will keep cooking as it rests!



Prep the veggies

- While the beef is roasting, trim **pea pods**, then slice in half lengthways.
- Trim asparagus.
- Zest lemon to get a pinch, then slice into wedges.
- · Finely chop parsley.



Cook the greens

- While the beef is resting, return frying pan to medium-high heat with another drizzle of olive oil, if needed. Cook asparagus with a splash of water, tossing, until just tender, 4-5 minutes.
- Add pea pods and cook until tender,
 1-2 minutes
- Remove pan from the heat, then stir in the lemon zest and a squeeze of lemon juice.
 Season to taste.



Finish & serve

· Very thinly slice beef.

Rate your recipe

- Divide roast sirloin tip, rosemary fries and zesty sautéed greens between plates.
- Spoon any resting juices over the beef, then top with a drizzle of **béarnaise sauce**.
- Crumble marinated goat cheese (see ingredients) over the greens.
- Sprinkle over **pine nuts** and parsley to serve. Enjoy!



- 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.



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



Scan here if you have any questions or concerns