

Argentinian-Style Sirloin & Chimichurri

with Garlicky Roast Veggies & Fetta



Potato



Garlic & Herb Seasoning



Zucchini



Capsicum



Garlic



Rustic Herb Spice Blend



Fetta Cubes



Tomato



Spring Onion



Sirloin Steak



Chimichurri Sauce



Hands-on: **20-30 mins**
Ready in: **40-50 mins**



Calorie Smart



Naturally Gluten-Free
Not suitable for coeliacs

In this crowd-pleasing feast, juicy sirloin is served with a mouthwatering chimichurri sauce as the main event. Vibrant roasted veggies and a refreshing salsa to balance out the flavours, and herby potatoes add the finishing touch.

The recent harsh weather conditions have impacted the zucchini grown by our farmers. The quality and freshness is still the same, but they may be a little smaller than usual.

Pantry items

Olive Oil, Honey, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Medium or large baking dish · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	1 sachet	2 sachet
zucchini	1	2
capsicum	1	2
garlic	2 cloves	4 cloves
rustic herb spice blend	1 sachet	2 sachets
honey*	1 tbs	2 tbs
fetta cubes	1 small packet	1 medium packet
tomato	1	2
spring onion	2 stems	4 stems
white wine vinegar*	drizzle	drizzle
sirloin steak	1 packet	2 packets
chimichurri sauce	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2670kJ (638Cal)	397kJ (95Cal)
Protein (g)	48.9g	7.3g
Fat, total (g)	28.5g	4.2g
- saturated (g)	7.1g	1.1g
Carbohydrate (g)	42.1g	6.3g
- sugars (g)	15.4g	6.3g
Sodium (mg)	809mg	120mg

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.

Top Steak Tips!

1. Use paper towel to pat steak dry before seasoning.
2. Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
3. For ultimate tenderness, let steak rest on a plate for 5 minutes before slicing.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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1 Roast the hassleback potatoes

Preheat the oven to **240°C/220°C fan-forced**. Cut each **potato** in half lengthways. Place one **potato** half between two chopsticks or wooden spoons. Make thin slices in the **potato**, without cutting the whole way through. Repeat with the remaining **potato**. Place, cut-side up, on a lined oven tray. Drizzle with **olive oil** and sprinkle over the **garlic & herb seasoning**. Roast until tender, **30-35 minutes**.



4 Make the salsa

While the veggies are roasting, roughly chop the **tomato**. Thinly slice the **spring onion**. Transfer to a medium bowl, then combine with a drizzle of **white wine vinegar**. Season to taste.



2 Prep the veggies

While the potato is roasting, slice the **zucchini** into thin rounds. Thinly slice the **capsicum**. Finely chop the **garlic**.



5 Cook the sirloin

See '**Top Steak Tips**' (**bottom left!**). Heat a large frying pan over a high heat. Drizzle the **sirloin steak** with **olive oil** and season both sides. Add the **sirloin** to the hot pan and cook, **2 minutes** on each side for medium, or until cooked to your liking. Using tongs, sear the fat until golden, **30 seconds**. Transfer to a plate to rest for **5 minutes**.



3 Roast the veggies

In a baking dish, combine the **zucchini**, **capsicum**, **garlic**, **rustic herb spice blend**, **honey** and some **olive oil** (1/4 cup for 2 people / 1/2 cup for 4 people). Season with **salt** and **pepper**. Roast until golden and tender, **20-25 minutes**. Crumble over the **fetta cubes**.



6 Serve up

Slice the sirloin, then spoon over the **chimichurri sauce**. Scatter the salsa over the hassleback potatoes. Bring everything to the table to serve.

Enjoy!

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