

Argentinian-Style Sirloin & Chimichurri with Garlicky Roast Veggies & Fetta









Seasoning















Spring Onion



Spice Blend

Sirloin Steak



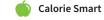
Chimichurri Sauce

Pantry items

Olive Oil, Honey, White Wine Vinegar



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.

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 \cdot Medium or large baking $\operatorname{dish} \cdot \operatorname{Large}$ frying pan

Ingredients

2 People	4 People
refer to method	refer to method
2	4
1 sachet	2 sachet
1	2
1	2
2 cloves	4 cloves
1 sachet	2 sachets
1 tbs	2 tbs
1 small packet	1 medium packet
1	2
2 stems	4 stems
drizzle	drizzle
1 packet	2 packets
1 medium packet	1 large packet
	refer to method 2 1 sachet 1

^{*}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.



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.



Prep the veggies

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



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**.



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.



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.



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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