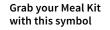


Chargrilled Sirloin Steak & Baby Broccoli

with Mustard & Dill Roasted Potatoes













Potato









Sour Cream



Mayonnaise

Hands-on: 15-25 mins Ready in: 30-40 mins

Naturally gluten-free Not suitable for Coeliacs



Pantry items Olive Oil

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

BBQ or large frying pan · Oven tray lined with baking paper

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
baby broccoli	1 bunch	2 bunches	
dill	1 bunch	1 bunch	
wholegrain mustard	½ tub	1 tub	
sour cream	1 packet (100g)	1 packet (200g)	
sirloin steak	1 packet	2 packets	
Italian truffle mayonnaise	1 tub	2 tubs	

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2532kJ (605Cal)	475kJ (113Cal)
Protein (g)	45.1g	8.5g
Fat, total (g)	33.6g	6.3g
- saturated (g)	10.5g	2g
Carbohydrate (g)	29.4g	5.5g
- sugars (g)	4.8g	0.9g
Sodium (mg)	403mg	76mg

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 potato

Preheat the BBQ to a high heat. Preheat the oven to 240°C/220°C fan-forced. Cut the potato (unpeeled) into 2cm chunks. Place the potato on an oven tray lined with baking paper. Drizzle with olive oil and season with salt and pepper. Toss to coat, then bake until tender, 20-25 minutes.



Get prepped

While the potato is roasting, trim and halve the baby broccoli lengthways. Roughly chop the dill. In a medium bowl, combine the wholegrain mustard (see ingredients), sour cream and dill. Set aside. In a second medium bowl, combine the baby broccoli and a drizzle of olive oil. Season with salt and pepper. Place the sirloin steak on a plate, drizzle with olive oil and season with salt and pepper on both sides.



Cook the steak

When the BBQ is hot, add the **steak** and grill, **2-4 minutes** on each side for medium-rare or cooked to your liking. Using tongs, sear the fat for **30 seconds** or until golden. Transfer to a plate to rest and cover to keep warm.

No BBQ? In a large frying pan, heat a drizzle of olive oil over a high heat. When the oil is hot, cook the steaks, 2-3 minutes on each side for medium-rare or cooked to your liking.



Cook the baby broccoli

Meanwhile, add the **baby broccoli** to the BBQ and grill, turning, until charred and cooked through, **3-5 minutes**. Transfer to a plate.

No BBQ? Heat a large frying pan over a mediumhigh heat with a drizzle of olive oil. Cook the baby broccoli, tossing, until charred and tender, 5-6 minutes.



Toss the potato

When the **potato** is cooked, allow to cool for **5 minutes**. Add the **potato** to the **sour cream mustard dressing** and toss to combine.



Serve up

Slice the steak. Dollop the **Italian truffle mayonnaise** over the steak. Bring everything to the table to serve. Help yourself to the steak, mustard and dill roasted potatoes and baby broccoli.

Enjoy!