



Garlic & Herb Roast Sirloin Tip

with Bacon Greens & Rosemary Mash

CHRISTMAS SPECIAL

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Potato



Garlic



Spring Onion



Garlic & Herb Seasoning



Green Beans



Baby Broccoli



Parsley



Gravy Granules



Premium Sirloin Tip



Diced Bacon

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

Carb Smart

You don't have to wait for a special occasion to create this fine-dining experience. Dig into the delectable combination of premium roasted sirloin and luscious gravy with a few simple but special touches - including dessert!

Pantry items

Olive Oil, Butter, Milk

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your veggies a wash.

You will need

Medium saucepan with a lid · Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
spring onion	1 stem	2 stems
butter*	40g	80g
milk*	2 tbs	¼ cup
garlic & herb seasoning	1 medium sachet	1 large sachet
premium sirloin tip	1 small packet	1 large packet
green beans	1 small bag	1 medium bag
baby broccoli	1 bunch	2 bunches
parsley	1 bag	1 bag
diced bacon	1 packet (90g)	1 packet (180g)
gravy granules	1 medium packet	1 large packet
boiling water*	½ cup	1 cup

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2593kJ (620Cal)	424kJ (101Cal)
Protein (g)	48.3g	7.9g
Fat, total (g)	30.2g	4.9g
- saturated (g)	15.9g	2.6g
Carbohydrate (g)	37g	6.1g
- sugars (g)	11.6g	1.9g
Sodium (mg)	1334mg	218mg
Dietary Fibre (g)	8.7g	1.4g

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 10 minutes before slicing.



Make the mash

- Preheat oven to **220°C/200°C fan-forced**. Bring a medium saucepan of lightly salted water to the boil. Peel **potato** and cut into large chunks. Finely chop **garlic**. Thinly slice **spring onion**.
- Cook **potato** and **garlic** in the saucepan of boiling water until potato is easily pierced with a fork, **12-15 minutes**. Drain and return to saucepan.
- Add the **butter**, **milk** and a pinch of **salt**. Remove from heat. Mash until smooth. Stir through **spring onion**. Cover to keep warm.

TIP: Save time and get more fibre by leaving the potato unpeeled!



Cook the bacon greens

- While beef is resting, return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until golden, **4-5 minutes**. Transfer to a medium bowl.
- Return frying pan to medium-high heat. Cook **green beans** and **baby broccoli**, tossing, until softened, **4-5 minutes**.
- Remove pan from heat, then stir through **parsley** (reserve a pinch for garnish!). Return **bacon** to pan. Season with **salt** and **pepper**, tossing to coat.



Roast the beef

- See '**Top Steak Tips!**' (**bottom left**). Meanwhile, heat a large frying pan over high heat with a drizzle of **olive oil**.
- Rub **garlic & herb seasoning** and a drizzle of **olive oil** over **premium sirloin tip**.
- Season the **sirloin** all over, then add to the hot pan. Sear until browned, **1 minute** on both sides.
- Transfer **seared sirloin** to a lined oven tray. 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!



Make the gravy

- Meanwhile, boil the kettle.
- In a medium heatproof bowl, combine **gravy granules** and the **boiling water**. Whisk until smooth, **1 minute**.

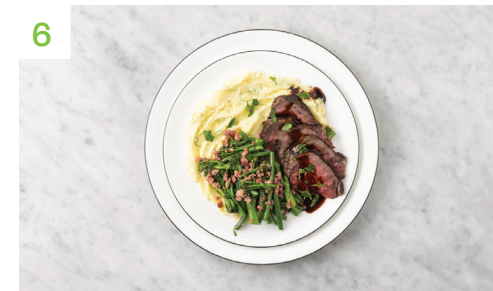


Get prepped

- Meanwhile, trim **green beans**.
- Slice **baby broccoli** in half lengthways.
- Roughly chop **parsley**.



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Serve up

- Slice the roast sirloin tip.
- Divide sirloin, bacon greens and mash between plates. Pour gravy over sirloin.
- Garnish with remaining parsley to serve. Enjoy!

We're here to help!

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2022 | CW51



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Peach & Passionfruit Brioche Trifles

with Coconut Caramel

CHRISTMAS SPECIAL

Grab your Meal Kit with this symbol



Shredded Coconut



Coconut Milk



Tinned Peaches



Brioche Slices



Passionfruit



Thickened Cream



Greek-Style Yoghurt

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

Christmas is the time of cheer, so we thought we'd put a smile on your dial by creating these wonderful brioche trifles for your Christmas dessert. In one big scoop, pack layers of brioche, coconut caramel, and whipped cream onto your spoon. And like a Christmas tree, we couldn't forget the star at the top; the star of this dessert is the sweet peaches and passionfruit!

Pantry items

Olive Oil, Brown Sugar, Butter

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

Large frying pan · Electric beaters or a whisk · 4 serving glasses

Ingredients

	4 People
shredded coconut	1 medium packet
coconut milk	1 medium tin
brown sugar*	100g
butter*	50g
thickened cream	1 medium packet
Greek-style yoghurt	1 large packet
tinned peaches	1 medium tin
brioche slices	4 slices
passionfruit	1

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2120kJ (506Cal)	693kJ (165Cal)
Protein (g)	7.2g	2.4g
Fat, total (g)	33.8g	11.1g
- saturated (g)	24.1g	7.9g
Carbohydrate (g)	56.4g	18.4g
- sugars (g)	43.1g	14.1g
Sodium (mg)	215mg	70mg

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Allergens

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Make the coconut caramel

- Heat a large frying pan over medium-high heat. Toast **shredded coconut** until golden, **2-3 minutes**. Transfer to a bowl.
- Return pan to medium-high heat. Add **coconut milk**, the **brown sugar** and **butter** and stir to melt. Simmer, stirring occasionally, until reduced, **5-6 minutes**. Transfer to a heatproof bowl and set aside to cool.

TIP: Prepare the trifles a day in advance!



Assemble the trifles

- Drain **tinned peaches**. Roughly chop **brioche slices** and **peaches**. Halve **passionfruit** and scoop the pulp into a small bowl.
- Layer each serving glass each with 1/2 the **brioche**, **coconut caramel**, **whipped cream**, **peaches** and **passionfruit pulp**.
- Repeat with remaining ingredients. Refrigerate for **6 hours** or **overnight**. Store **coconut** in an airtight container.



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Whip the cream

- While caramel is cooling, in a large bowl or jug, add **thickened cream** and **Greek-style yoghurt** and whisk with electric beaters until soft peaks form and almost doubled in size, **3-4 minutes**.

TIP: For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted!

TIP: If you don't have electric beaters, use a hand metal whisk!



Serve up

- To serve, sprinkle coconut over peach & passionfruit brioche trifles. Enjoy!

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