



Lemon Pepper Beef & Sticky Rosemary Sauce

with Parmesan Crushed Potatoes & Garlic Veggies

GOURMET PLUS

Grab your Meal Kit with this symbol



Potato



Shaved Parmesan Cheese



Green Beans



Carrot



Garlic



Rosemary



Premium Beef Eye Fillet



Lemon Pepper Seasoning

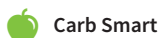


Sweet & Savoury Glaze



Chicken-Style Stock Powder

Prep in: 25-35 mins
Ready in: 30-40 mins



The trick to making your sides as good as the main event? Just give them a little TLC! With a few classic flavours, the green beans, carrot and Parmesan crushed potatoes more than hold their own with succulent lemon pepper beef.

Pantry items

Olive Oil

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)
green beans	1 small bag	1 medium bag
carrot	1	2
garlic	2 cloves	4 cloves
rosemary	2 sticks	4 sticks
premium beef eye fillet	1 small packet	1 large packet
lemon pepper seasoning	1 medium sachet	2 medium sachets
sweet & savoury glaze	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
water*	¼ cup	½ cup

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1800kJ (430Cal)	332kJ (79Cal)
Protein (g)	41.6g	7.7g
Fat, total (g)	10g	1.8g
- saturated (g)	5.1g	0.9g
Carbohydrate (g)	39.5g	7.3g
- sugars (g)	18g	3.3g
Sodium (mg)	1239mg	229mg
Dietary Fibre (g)	9.5g	1.8g

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 Bordeaux or Pinot Noir

We're here to help!

Scan here if you have any questions or concerns



Roast the potatoes

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into bite-sized chunks. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until just tender, **18-20 minutes**.
- Lightly crush **semi-roasted potatoes** on the tray. Sprinkle with **shaved Parmesan cheese**. Return to oven to roast until golden, **8-10 minutes**.



Cook the beef eye fillet

- **See Top Steak Tips (below)!** Return frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **beef** until cooked through, **3-6 minutes** each side (depending on thickness). Transfer to a plate to rest.

TIP: If your pan is getting crowded, cook in batches for best results!

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.



Get prepped

- Meanwhile, trim **green beans**. Thinly slice **carrot** into sticks. Finely chop **garlic**. Pick and finely chop **rosemary**.
- Place your hand flat on top of **premium beef eye fillet** and slice through horizontally to make two thin steaks.
- In a medium bowl, combine **beef eye fillet**, **lemon pepper seasoning** and a drizzle of **olive oil**. Season with **salt**.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



Make the sauce

- Wipe out frying pan and return to medium heat with a drizzle of **olive oil**.
- Cook **rosemary** until fragrant, **1 minute**.
- Stir in **sweet & savoury glaze**, **chicken-style stock powder**, the **water** and any **beef resting juices**, until combined. Simmer until slightly reduced, **1-2 minutes**.
- Season to taste.



Cook the veggies

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **green beans** and **carrot**, tossing, until tender, **4-5 minutes**.
- Add **garlic** and cook until fragrant, **1 minute**. Transfer to a bowl, season and cover to keep warm.



Serve up

- Divide lemon pepper beef, Parmesan crushed potatoes and garlic veggies between plates.
- Pour sticky rosemary sauce over beef to serve. Enjoy!

Rate your recipe

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