



# Premium Sirloin Tip & Rosemary Fries

with Greens, Goat Cheese & Pine Nuts

Grab your Meal Kit with this symbol



Potato



Rosemary



Garlic



Marinated Goat Cheese



Premium Sirloin Tip



Sugar Snap Peas



Asparagus



Lemon



Parsley



Béarnaise Sauce



Pine Nuts

Hands-on: **30-40 mins**  
 Ready in: **35-45 mins**  
 Naturally Gluten-Free  
*Not suitable for coeliacs*

You don't need to spend hours in the kitchen or have fancy equipment to create a gourmet meal. What you do need is quality ingredients that don't need much to shine, which is what you have right here! This top-notch sirloin comes with all the good stuff: rosemary and garlic fries, zesty sautéed greens adorned with marinated goat cheese and buttery pine nuts, and a drizzle of creamy béarnaise sauce, which has a touch of acidity to cut the lovely richness of the dish.

## 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

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
rosemary	2 sticks	4 sticks
garlic	2 cloves	4 cloves
marinated goat cheese	½ packet	1 packet
premium sirloin tip	1 small packet	1 large packet
sugar snap peas	1 medium bag	1 large bag
asparagus	1 bunch	2 bunches
lemon	½	1
parsley	1 bag	1 bag
béarnaise sauce	1 packet (50g)	1 packet (100g)
pine nuts	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2570kJ (614Cal)	438kJ (105Cal)
Protein (g)	44g	7.5g
Fat, total (g)	32g	5.5g
- saturated (g)	7.1g	1.2g
Carbohydrate (g)	34.4g	5.9g
- sugars (g)	8.1g	5.9g
Sodium (mg)	370mg	63mg

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](https://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 Pinot Noir or Cabernet Sauvignon

### 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](https://hellofresh.com.au/contact)

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## Prep the fries

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potato** into fries. Pick the **rosemary** leaves and finely chop. Finely chop the **garlic**. In a small bowl, combine the **rosemary**, **garlic** and a drizzle of **oil** from the **marinated goat cheese** packet.



## Prep the veggies

While the steak is roasting, trim the **sugar snap peas**, then slice in half lengthways. Trim the **asparagus**. Zest the **lemon** to get a pinch, then slice into wedges. Finely chop the **parsley**.



## Bake the fries

Place the **fries** on a lined oven tray lined. Drizzle with the **rosemary-garlic oil**, season with **salt** and toss to coat. Bake until tender, **25-30 minutes**.

**TIP:** If your oven tray is crowded, divide the fries between two trays.



## Cook the greens

While the steak is resting, return the frying pan to a medium-high heat with another drizzle of **olive oil**, if needed. Cook the **asparagus** with a splash of **water**, tossing, until just tender, **2-3 minutes**. Add the **sugar snap peas** and cook until tender, **1-2 minutes**. Remove the pan from the heat, then stir in the **lemon zest** and a squeeze of **lemon juice**. Season to taste.



## Cook the sirloin

**See 'Top Steak Tips!' (bottom left)**. In a large frying pan, heat a drizzle of **olive oil** over a high heat. Season the **premium sirloin tip** all over. When the oil is hot, add the **sirloin** to the pan. Sear until browned, **1 minute** on all sides. Transfer to a second lined oven tray, then roast for **17-22 minutes** for medium, or until cooked to your liking. Remove from the oven and cover with foil to rest for **10 minutes**.

**TIP:** The steak will keep cooking as it rests!



## Serve up

Slice the premium sirloin tip. Divide the steak, rosemary fries and greens between plates. Spoon any resting juices over the steak, then top with a dollop of **béarnaise sauce**. Crumble the **goat cheese** over the greens, then sprinkle with the **pine nuts** and parsley to serve.

## Enjoy!

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# White Chocolate Cookie Bar

with Ganache, Berry Compote & Almonds

Grab your Meal Kit with this symbol



White Chocolate Chips



Light Cooking Cream



Cookie Bar Mix



Mixed Berry Compote



Flaked Almonds

 Hands-on: 20-30 mins  
Ready in: 35-45 mins

Make the meal extra special by whipping up these cookie bars, AKA blondies - the vanilla version of a brownie. Drizzle with a silky white chocolate ganache, and serve with a mixed berry compote to cut the richness. Don't forget the sprinkle of toasted flaked almonds; they add texture and double as a pretty garnish.

### Pantry items

Butter, Eggs



## 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

Medium saucepan · 20cm square baking tin with baking paper

## Ingredients

	8-10 People
white chocolate chips	1 packet
light cooking cream	1 medium packet
butter*	150g
cookie bar mix	1 packet
eggs*	2
mixed berry compote	1 medium packet
flaked almonds	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1760kJ (422Cal)	1570kJ (376Cal)
Protein (g)	5.2g	4.6g
Fat, total (g)	23.4g	20.9g
- saturated (g)	15.5g	13.8g
Carbohydrate (g)	47.7g	42.5g
- sugars (g)	30.2g	26.9g
Sodium (mg)	331mg	295mg

\*Nutritional information is based on 9 servings.

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

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## Start the ganache

Preheat the oven to **180°C/160°C fan-forced**. Place the **white chocolate chips** in a medium bowl. In a medium saucepan, heat the **light cooking cream** over a medium heat, **2-3 minutes**. Pour the **cooking cream** over the **chocolate**, then stir until melted and combined. Refrigerate to cool, **20-30 minutes**.



## Bake the cookie bar

Transfer the **mixture** to the baking tin and spread evenly using a spatula. Bake until just firm to the touch, **25-28 minutes**. Set aside to cool for **15 minutes**.

**TIP:** To check if the bar is done, stick a toothpick or skewer in the centre. It should come out clean.



## Brown the butter

While the ganache is cooling, wipe out the saucepan and return to a medium-high heat. Melt the **butter** until beginning to brown, **2-3 minutes**. Set aside until cooled slightly, **5 minutes**.



## Finish the ganache

Just before serving, whisk the **white chocolate ganache** until smooth.

**TIP:** The ganache may look separated initially, but it'll come together after whisking!



## Combine the ingredients

While the butter is cooling, line the baking tin with baking paper. In a medium bowl, combine the **cookie bar mix**, **eggs** and browned **butter**.



## Serve up

Slice the cookie bar into nine squares. Drizzle with the white chocolate ganache. Top with the **mixed berry compote** and **flaked almonds** to serve.

Enjoy!

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