



Premium Sirloin & Truffle Veggies

with Herb Butter, Silverbeet & Pine Nuts

Grab your Meal Kit with this symbol



Potato



Red Onion



Oregano



Premium Sirloin Tip



Parsley



Garlic



Silverbeet



Truffle Oil



Pine Nuts



Grated Parmesan Cheese

Hands-on: **35-45 mins**
Ready in: **40-50 mins**

Naturally Gluten-Free
Not suitable for coeliacs

Calorie Smart

It would be crazy not to look to the French when designing a gourmet meal – they have one of the most revered cuisines in the world, after all! What they really do best is take quality ingredients that don't need much to shine...as the chef in you will do tonight!

Pantry items

Olive Oil, 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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	40g	80g
potato	2	4
red onion	1	2
oregano	1 bag	1 bag
premium sirloin tip	1 small packet	1 large packet
parsley	1 bag	1 bag
garlic	1 clove	2 cloves
silverbeet	2 medium bags	2 large bags
salt*	¼ tsp	½ tsp
truffle oil	¾ tsp	1 ½ tsp
pine nuts	1 medium packet	1 large packet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2561kJ (612Cal)	431kJ (103Cal)
Protein (g)	44.2g	7.4g
Fat, total (g)	32.2g	5.4g
- saturated (g)	15.9g	2.7g
Carbohydrate (g)	34.5g	5.8g
- sugars (g)	8g	1.3g
Sodium (mg)	710mg	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.

Fancy a drop?

We recommend pairing this meal with Cabernet Sauvignon or Zinfandel.

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

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Roast the veggies

Preheat the oven to **220°C/200°C fan-forced**. Take the **butter** out of the fridge. Cut the **potato** into bite-sized chunks. Cut the **red onion** into wedges. Pick the **oregano** leaves. Place the **potato**, **onion** and **oregano** leaves on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Roast until tender, **20-25 minutes**.

TIP: Cut the potatoes to the correct size so they cook in the allocated time.



Make the garlic-herb butter

In a medium bowl, combine the **salt**, **butter**, **parsley** and 1/2 the **garlic**. Season with **pepper**, then mash with a fork.

TIP: Add as much or as little garlic as you like to suit your taste.



Cook the steak

See '**Top Steak Tips**' (**bottom left**)! While the veggies are roasting, heat a drizzle of **olive oil** in a large frying pan 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. 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 meat will keep cooking as it rests!



Cook the silverbeet

While the steak is resting, return the pan to a medium-high heat with another drizzle of **olive oil**, if needed. Cook the **silverbeet** and remaining **garlic**, stirring, until softened, **1-2 minutes**. Remove the pan from the heat.



Get prepped

While the sirloin is roasting, pick and finely chop the **parsley** leaves. Finely chop the **garlic**. Roughly chop the **silverbeet**.



Serve up

Slice the premium sirloin. Drizzle the roast veggies with a little **truffle oil**, then gently toss to coat. Divide the sirloin, truffle veggies and silverbeet between plates. Sprinkle the **pine nuts** and **grated Parmesan cheese** over the silverbeet. Spoon the garlic-herb butter over the steak to serve.

TIP: Truffle oil has a strong flavour - add less if desired.

Enjoy!

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