



Roast Eye Fillet & Chimmichurri

with Smokey Aioli Potatoes, Garlicky Lemon Greens & Pepitas

Grab your Meal Kit with this symbol



Chat Potatoes



Baby Broccoli



Green Beans



Garlic



Lemon



Pepitas



Premium Beef Eye Fillet



Smokey Aioli



Chimichurri Sauce

Prep in: **25-35 mins**
Ready in: **40-50 mins**

When you have a premium beef eye fillet in your cool pouch, it would be sacrilege not to give it the TLC it deserves. Make it extra special with a dollop of our bright and herby chimichurri, and a couple of impressive but easy-to-make sides: our smokey aioli adds a rich depth of flavour to the spuds, while a good hit of lemon brings the garlicky greens to life.

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

Large frying pan · Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
premium beef eye fillet	1 small packet	1 large packet
butter*	20g	40g
chat potatoes	1 bag (400g)	1 bag (800g)
smokey aioli	1 medium packet	1 large packet
baby broccoli	1 bunch	2 bunches
green beans	1 small bag	1 medium bag
garlic	2 cloves	4 cloves
lemon	½	1
pepitas	1 medium packet	1 large packet
chimichurri sauce	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2887kJ (690Cal)	489kJ (117Cal)
Protein (g)	43.6g	7.4g
Fat, total (g)	39.5g	6.7g
- saturated (g)	10.6g	1.8g
Carbohydrate (g)	36.7g	6.2g
- sugars (g)	7.3g	1.2g
Sodium (mg)	495mg	84mg

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 Syrah or Malbec.

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.



Sear the eye fillet

- See '**Top Steak Tips!**' (bottom left). Preheat oven to **240°C/220°C fan-forced**.
- Season **premium beef eye fillet** with **salt** and **pepper**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **eye fillet** until browned, **1-2 minutes** each side.



Get prepped

- Meanwhile, trim **baby broccoli** and cut any larger stems in half lengthways.
- Trim the **green beans**.
- Finely chop **garlic**.
- Zest **lemon** to get a good pinch and slice into wedges.



Roast the eye fillet

- Transfer seared **eye fillet** to a lined oven tray.
- Roast for **10-16 minutes** (2 person portion) or **16-22 minutes** (4 person portion), or until cooked to your liking.
- Set aside to rest for **10 minutes**.

TIP: Cook time will vary depending on the thickness of the eye fillet. The thinner the steak, the less time it needs to cook!



Cook the greens

- When the potatoes have **5 minutes** cook-time remaining, return the frying pan to medium-high heat.
- Cook **baby broccoli** and **green beans**, tossing, until just tender, **4-5 minutes**.
- Add **garlic** and **lemon zest** and cook until fragrant, **1-2 minutes**.
- Squeeze over some **lemon juice** and season with **salt** and **pepper**. Remove from heat.



Make the potatoes

- While the beef is roasting, cut **chat potatoes** in half.
- Place **potatoes** on a second lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat.
- Arrange **potatoes** cut-side down. Roast until tender, **25-30 minutes**.
- Add **smokey aioli** to the tray with the **roasted potatoes**. Gently toss to combine.

TIP: Cut any larger chat potatoes into quarters! You want them to all be similar in size.



Serve up

- Slice the roasted eye fillet.
- Divide eye fillet, smokey aioli potatoes and garlicky lemon greens between plates.
- Sprinkle pepitas over the potatoes and greens. Spoon **chimichurri sauce** over the eye fillet.
- Serve with any remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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