



# Sirloin Tip & Porcini Mushroom Sauce

with Fries & Nutty Sautéed Greens

Grab your Meal Kit with this symbol



Dried Porcini Mushrooms



Potato



Premium Sirloin Tip



Kale



Green Beans



Brown Onion



Garlic



Thyme



Light Cooking Cream



Vegetable Stock Powder



Pine Nuts



Hands-on: 25-35 mins  
Ready in: 40-50 mins



Calorie Smart



Naturally Gluten-Free  
Not suitable for coeliacs

Porcini mushrooms are near legendary for their rich yet earthy umami flavour. In this elegant dish, they form an indulgent sauce, perfect for drizzling over a top-notch sirloin.

*The recent wet weather conditions across the East Coast have impacted our regular supply of fresh ingredients and as such what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!*

### 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
dried porcini mushrooms	1 packet	2 packets
hot water*	1 cup	2 cups
potato	2	4
premium sirloin tip	1 small packet	1 large packet
kale	1 bag	2 bags
green beans	1 small bag	1 medium bag
brown onion	1	2
garlic	2 cloves	4 cloves
thyme	1 bag	1 bag
light cooking cream	1 medium packet	1 large packet
vegetable stock powder	1 medium sachet	1 large sachet
pine nuts	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2458kJ (587Cal)	389kJ (93Cal)
Protein (g)	42.9g	6.8g
Fat, total (g)	27.6g	4.4g
- saturated (g)	10.5g	1.7g
Carbohydrate (g)	39g	6.2g
- sugars (g)	11.8g	6.2g
Sodium (mg)	618mg	98mg

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 Malbec 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 porcini & fries

Preheat the oven to **220°C/200°C fan-forced**. Place the **dried porcini mushrooms** in a jug. Pour the **hot water** (1 cup for 2 people / 2 cups for 4 people) on top, then set aside to soak for **20 minutes**. Cut the **potato** into fries. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.



## Cook the greens

While the steak is resting, return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **green beans**, stirring, until softened, **2 minutes**. Add the **kale** and **1/2 the garlic** and cook until softened and fragrant, **1-2 minutes**. Transfer to a medium bowl and cover to keep warm.



## Cook the steak

See **'Top Steak Tips'** (**bottom left**)! While the fries are baking, heat a drizzle of **olive oil** in a large frying pan over a high heat. Season the **premium sirloin tip** all over, then add to the hot pan. Sear until browned, **1 minute** on all sides. Transfer to a second lined oven tray and 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!



## Make the mushroom sauce

Reserve some **porcini soaking liquid** (1/2 cup for 2 people / 1 cup for 4 people), then rinse and finely chop the **porcini mushrooms**. Return the frying pan to a medium heat with a drizzle of **olive oil**. Cook the **porcini**, **onion** and **thyme**, stirring, until softened, **1-2 minutes**. Add the remaining **garlic** and cook until fragrant, **1 minute**. Add the **light cooking cream**, **reserved porcini liquid** and the **vegetable stock powder**. Season, then simmer until thickened, **4-5 minutes**.

**TIP:** Add the steak resting juices to the sauce for extra flavour!



## Get prepped

While the steak is roasting, tear the **kale** leaves from the stem, then roughly chop the leaves. Trim the **green beans**. Thinly slice the **brown onion**. Finely chop the **garlic**. Pick the **thyme** leaves.



## Serve up

Sprinkle the **pine nuts** over the greens. Season, then toss to combine. Slice the sirloin tip. Divide the sirloin, fries and nutty sautéed greens between plates. Spoon the porcini mushroom sauce over the sirloin to serve.

## Enjoy!

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