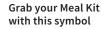


# Venison Steak & Caramelised Onion Panini

with Hand-Cut Fries & Gravy

GOURMET









Potato



Onion Chutney





Wholemeal Panini



Venison Steak





**Gravy Granules** 



Mixed Salad Leaves



Garlic Aioli

Prep in: 20-30 mins Ready in: 30-40 mins

A steak sandwich is on everyone's mind tonight, but don't settle for any old one. Jazz it up with a tender venison steak, with sweet caramelised onion and salad. Even the panini is getting an upgrade by toasting it with a layer of gooey cheese. Serve with classic fries and garlic aioli and you've got one good looking, totally delicious panini!

#### **Pantry items**

Olive Oil, Balsamic Vinegar, White Wine Vinegar

# Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after cutting raw meat/poultry.

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

9		
	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
onion	1/2	1
balsamic vinegar*	1 tsp	2 tsp
onion chutney	1 medium packet	1 large packet
venison steak	1 medium packet	2 medium packets OR 1 large packet
wholemeal panini	2	4
shredded Cheddar cheese	1 medium packet	1 large packet
gravy granules	1 medium sachet	2 medium sachets
boiling water*	½ cup	1 cup
tomato	1	2
mixed salad leaves	1 small packet	1 medium packet
white wine vinegar*	drizzle	drizzle
garlic aioli	1 medium packet	1 large packet

<sup>\*</sup>Pantry Items

## **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3338kJ (798Cal)	<b>542kJ</b> (130Cal)
Protein (g)	48.6g	7.9g
Fat, total (g)	22.5g	3.7g
- saturated (g)	7.2g	1.2g
Carbohydrate (g)	96.9g	15.7g
- sugars (g)	31.3g	5.1g
Sodium (mg)	1100mg	179mg
Dietary Fibre (g)	12.6g	2g

The quantities provided above are averages only.

# **Allergens**

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

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

# Fancy a drop?

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**2024** | CW24



## Bake the fries

- Preheat oven to 240°C/220°C fan-forced.
- · Cut potato into fries.
- Place fries on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Bake until just tender, 20-25 minutes.



## Caramelise the onion

- Meanwhile, thinly slice onion (see ingredients).
   Boil the kettle.
- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook onion, stirring, until softened, 6-7 minutes.
- Reduce heat to medium. Add the balsamic vinegar, onion chutney and a splash of water and mix well. Cook until dark and sticky,
   2-3 minutes. Transfer to a small bowl.



## Cook the steak

- See Top Steak Tips! below.
- Season venison steak with a pinch of salt and pepper.
- Wipe out the frying pan, then return to medium-high heat with a drizzle of olive oil.
   When oil is hot, cook venison for 3-5 minutes on each side (depending on thickness).
- Transfer to a plate to rest. Cover to keep warm.

**TIP:** This will give you a medium steak. Cook for a little less if you like it rare, or a little longer for well done.



# Bake the panini

- Halve wholemeal panini.
- When the fries have 5 minutes remaining, sprinkle shredded Cheddar cheese over the top half of each panini and bake directly on a wire oven rack until the cheese is melted, 5 minutes.
- Meanwhile, combine gravy granules and the boiling water (½ cup for 2 people / 1 cup for 4 people) in a medium heatproof bowl, whisking, until smooth, 1 minute. Season to taste.



## Toss the salad

- Thinly slice tomato.
- In a medium bowl, combine mixed salad leaves and a drizzle of white wine vinegar and olive oil. Season to taste



# Serve up

- Slice venison steak. Spread garlic aioli on panini halves.
- Top with steak, caramelised onion, tomato and dressed mixed salad leaves.
- Serve with fries and gravy. Enjoy!



- 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.



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