

Sirloin Steak & Cheesy Roast Potato Rounds

with Onion-Thyme Glaze & Rainbow Slaw

STEAK NIGHT

Grab your meal kit
with this number

21



Potato



Shredded Cheddar
Cheese



Thyme



Cucumber



Sirloin Steak



Onion Chutney



Slaw Mix



Baby Leaves



Garlic Aioli

Prep in: 20-30 mins
Ready in: 40-50 mins

 Protein Rich

Tonight's the night, so let's fire up the grill and unleash your inner carnivore; it's time for another perfectly cooked steak! We've got the king of cuts with a juicy sirloin steak, served alongside roasted potato rounds enrobed in melty Cheddar cheese and a fresh slaw. Drizzle over a herby onion glaze and dig in!

Pantry items

Olive Oil, Butter, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
shredded Cheddar cheese	1 medium packet	1 large packet
thyme	1 packet	1 packet
cucumber	1 (medium)	1 (large)
sirloin steak	1 medium packet	2 medium packets OR 1 large packet
onion chutney	1 medium packet	1 large packet
butter*	15g	30g
slaw mix	1 medium packet	1 large packet
baby leaves	1 small packet	1 medium packet
garlic aioli	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2914kJ (696cal)	291kJ (70cal)
Protein (g)	46.7g	4.7g
Fat, total (g)	38.2g	3.8g
- saturated (g)	13.5g	1.4g
Carbohydrate (g)	44.9g	4.5g
- sugars (g)	25.4g	2.5g
Sodium (mg)	570mg	57mg
Dietary Fibre (g)	6g	0.6g

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.

We're here to help!

Scan here if you have any questions or concerns

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1



Roast the potatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into 0.5cm rounds.
- Place **potatoes** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and gently toss to coat. Spread out in a single layer.
- Roast until just tender, **20-25 minutes**.
- In the **last 5 minutes** of cook time, remove from oven, sprinkle with **shredded Cheddar cheese** and bake until golden and crisp.

4



Make the sauce

- While the **steak** is resting, return frying pan to medium heat.
- Cook **onion chutney, thyme, the butter,** a splash of **water** and any **beef resting juices** until slightly thickened, **1-2 minutes**. Season with **salt and pepper**.

Top Steak Tips!

1. Remove steak from fridge 15 minutes before cooking.
2. Use paper towel to pat steak dry before seasoning.
3. Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
4. Let steak rest on a plate for 10 minutes before slicing.

2



Get prepped

- Meanwhile, pick **thyme** leaves.
- Slice **cucumber** into rounds.

5



Toss the slaw

- Meanwhile, in a large bowl, combine **slaw mix, cucumber, baby leaves, garlic aioli** and a drizzle of **white wine vinegar**.
- Season with **salt and pepper**.

3



Cook the steak

- When the potatoes have **10 minutes** remaining, season **sirloin steak** on both sides. Heat a large frying pan over high heat with a drizzle of **olive oil**.
- **See 'Top Steak Tips' (below)!** When oil is hot, cook **steaks** for **2 minutes** on each side for medium-rare or until cooked to your liking.
- Using tongs, sear fat for **30 seconds** or until golden. Transfer to a plate and leave to rest for **5 minutes**.

6



Serve up

- Thinly slice steak.
- Divide sirloin steak, cheesy roast potato rounds and rainbow slaw between plates.
- Serve with onion-thyme glaze poured generously over steak. Enjoy!

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