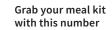


# Sirloin Steak & Cheesy Roast Potato Rounds

with Onion-Thyme Glaze & Rainbow Slaw

STEAK NIGHT















Thyme





Sirloin Steak







**Baby Leaves** 





Garlic Aioli

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



# 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

<sup>\*</sup>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.



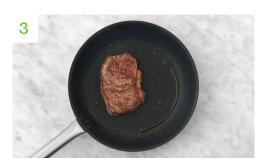
# Roast the potatoes

- 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.



# Get prepped

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



## 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.



#### 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.



## 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.



# 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!

#### **Top Steak Tips!**

- 1. Remove steak from fridge 15 minutes before cooking.
- 2. Use paper towel to pat steak dry before seasoning.
- 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.



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