



Balsamic-Glazed Venison Steak

with Parsnip Mash & Toasted Sage Nuts

Grab your Meal Kit with this symbol



Potato



Parsnip



Baby Broccoli



Cavolo Nero Kale



Button Mushrooms



Garlic



Sage



Roasted Hazelnuts



Slivered Almonds



Venison Steak



Balsamic Glaze

Hands-on: 30-40 mins
Ready in: 30-40 mins

The sticky, sweet tartness of our balsamic glaze really gets the mouth watering. Drizzled over tender seared venison steak and a side of sautéed veggies topped with toasted sage nuts, this completely luxe dish will make the average dinner feel like a special occasion.

Pantry items

Olive Oil, Milk, 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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
parsnip	1	2
milk*	2½ tbs	½ cup
salt*	¼ tsp	½ tsp
butter*	40g	80g
baby broccoli	1 bunch	1 bunch
cavolo nero kale	1 packet	1 packet
button mushrooms	1 punnet	1 punnet
garlic	2 cloves	4 cloves
sage	1 bunch	1 bunch
roasted hazelnuts	1 packet	2 packets
slivered almonds	1 packet	2 packets
venison steak	1 packet	1 packet
balsamic glaze	1 bottle (25g)	2 bottles (50g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3078kJ (736Cal)	488kJ (117Cal)
Protein (g)	46g	7.3g
Fat, total (g)	40.8g	6.5g
- saturated (g)	13.3g	2.1g
Carbohydrate (g)	43.9g	7g
- sugars (g)	13.7g	2.2g
Sodium (mg)	440mg	70mg

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.



1 Make the parsnip mash

Bring a medium saucepan of lightly salted water to the boil. Peel the **potato** and **parsnip** and cut into bite-sized chunks. Cook the **potato** and **parsnip** in the boiling water until easily pierced with a knife, **10-15 minutes**. Drain and return to the saucepan, then add the **milk**, **salt** and 1/2 the **butter**. Mash until smooth and cover to keep warm.



4 Cook the venison

See Top Steak Tips (below) for extra info! Return the frying pan to a high heat with a drizzle of **olive oil**. Season the **venison steak** with **salt** and **pepper**. When the oil is hot, cook the **venison** for **1-2 minutes** on each side (depending on thickness), or until cooked to your liking. Transfer to a plate to rest, leaving the **residual juices** in the pan. Drizzle the **balsamic glaze** over the **steak** and place the remaining **butter** on top. Cover to keep warm.

TIP: The heat will melt the butter and glaze to make a sauce.



2 Get prepped

While the potato and parsnip are cooking, trim and halve the **baby broccoli** lengthways. Roughly chop the **cavolo nero kale**. Thinly slice the **button mushrooms**. Finely chop the **garlic**. Pick and roughly chop the **sage** leaves. Roughly chop the **roasted hazelnuts** and **slivered almonds**.



5 Cook the veggies

While the steak is resting, return the frying pan to a medium-high heat with the **residual steak juices** and a drizzle of **olive oil**. Cook the **baby broccoli** and sliced **mushrooms** until starting to soften, **5-6 minutes**. Add the **kale** and **garlic** and cook, stirring, until softened, **2 minutes**. Season to taste.



3 Toast the sage nuts

In a large frying pan, heat a generous drizzle of **olive oil** over a medium-high heat. When the oil is hot, cook the **sage** leaves, **hazelnuts** and **slivered almonds**, tossing, until golden, **2-3 minutes**. Transfer to a plate lined with paper towel. Season with **salt**.



6 Serve up

Slice the venison steak. Divide the parsnip mash and veggies between plates. Top with the venison. Spoon over the balsamic butter and any resting juices. Sprinkle over the toasted sage nuts.

Enjoy!

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.