



Chargrilled Sirloin Steak & Cheesy Bacon Potatoes

with Apple Salad

Grab your Meal Kit with this symbol



Potato



Apple



Diced Bacon



Sour Cream



Shredded Cheddar Cheese



Sirloin Steak



Mixed Salad Leaves

Hands-on: **15-25 mins**
Ready in: **25-35 mins**

Nothing beats a good chargrilled steak. Paired with a crunchy apple salad and cheesy bacon potatoes, it's a winning barbeque meal. No barbie? No worries. Just follow our tips for cooking on the stove or in the oven!

Pantry items

Olive Oil, White Wine Vinegar

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

BBQ · Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
apple	1	2
white wine vinegar*	drizzle	drizzle
diced bacon	1 packet	1 packet
sour cream	1 medium packet	1 large packet
shredded Cheddar cheese	1 packet (50g)	2 packets (100g)
sirloin steak	1 packet	1 packet
mixed salad leaves	1 bag (60g)	1 bag (120g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3119kJ (745Cal)	551kJ (131Cal)
Protein (g)	59.2g	10.5g
Fat, total (g)	39.5g	7g
- saturated (g)	20.4g	3.6g
Carbohydrate (g)	36.4g	6.4g
- sugars (g)	10.8g	1.9g
Sodium (mg)	721mg	127mg

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.



Cook the potato

Preheat the BBQ to a high heat. Bring a medium saucepan of lightly salted water to the boil. Peel the **potato** and cut into 2cm chunks. Cook the **potato** in the boiling water until easily pierced with a knife, **10-15 minutes**. Drain and return to the saucepan.



Prep the salad

While the potato is cooking, thinly slice the **apple** (unpeeled) into batons. In a medium bowl, combine a drizzle of **white wine vinegar** and a generous drizzle of **olive oil**, then season with **salt** and **pepper**. Set aside.



Finish the potato

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **diced bacon**, tossing, until golden, **3-5 minutes**. Add the cooked **bacon**, **sour cream** and **shredded Cheddar cheese** to the **potato**. Season to taste. Stir to combine and cover to keep warm.



BBQ the steak

Place the **sirloin steak** on a plate, then drizzle with **olive oil** and season with **salt** and **pepper** on both sides. When the BBQ is hot, grill the **steak** for **2-4 minutes** on each side for medium-rare or until cooked to your liking. Using tongs, sear the fat until golden, **30 seconds**. Transfer to a plate to rest for **5 minutes**.

TIP: No BBQ? In a large frying pan, heat a drizzle of olive oil over a high heat. When the oil is hot, cook the sirloin steak for 2-3 minutes on each side for medium-rare or until cooked to your liking. Transfer to a plate to rest for 5 minutes.



Toss the salad

Add the **mixed salad leaves** and **apple** to the **vinegar dressing** and toss to combine.



Serve up

Slice the steak. Bring everything to the table to serve. Help yourself to the steak, cheesy bacon potatoes and apple salad.

Enjoy!