



# 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)	1 packet (100g)
sirloin steak	1 packet	1 packet
mixed salad leaves	1 bag (60g)	1 bag (120g)

\*Pantry Items

## Nutrition

Avg Qty	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

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](https://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, slice the **apple** into thin sticks. In a medium bowl, combine a drizzle of **white wine vinegar** and drizzle of **olive oil**, then season with **salt** and **pepper**. Set aside.



## Finish the potatoes

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** 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? Return the frying pan to a high heat with a drizzle of olive oil. 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!