



# Fillet Steak & Creamy Bacon-Mushroom Sauce

with Golden Fries & Nutty Greens

Grab your Meal Kit with this symbol



Potato



Broccolini



Garlic



Parsley



Button Mushrooms



Pine Nuts



Baby Spinach Leaves



Premium Fillet Steak



Diced Bacon



Pure Cream

Hands-on: **25-35 mins**  
Ready in: **30-40 mins**

Show Dad the love this Father's Day by surprising him with a sublime two-course meal. Dish up tender beef fillet with a delicious mushroom-bacon sauce, plus golden fries and veggies. Then, for dessert, whip up our heavenly apple and pear crumble.

**Pantry items**  
Olive Oil, 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

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
broccolini	1 bunch	1 bunch
garlic	2 cloves	4 cloves
parsley	1 bunch	1 bunch
button mushrooms	1 packet (150g)	1 packet (400g)
pine nuts	1 packet	2 packets
baby spinach leaves	1 bag (120g)	1 bag (240g)
premium fillet steak	1 packet	1 packet
diced bacon	1 packet	1 packet
butter*	20g	40g
pure cream	½ bottle (150ml)	1 bottle (300ml)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3920kJ (936Cal)	579kJ (138Cal)
Protein (g)	54.4g	8.0g
Fat, total (g)	62.8g	9.3g
- saturated (g)	31.3g	4.6g
Carbohydrate (g)	36.5g	5.4g
- sugars (g)	6.2g	0.9g
Sodium (mg)	689mg	102mg

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com/nz/foodinfo](https://hellofresh.com/nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## Fancy a Drop?

We recommend pairing this meal with Shiraz or Merlot

## 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.



## 1. Bake the fries

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper, **drizzle** with **olive oil** and season with **salt** and **pepper**. Toss to coat, then arrange in a single layer. Bake until tender, **25-30 minutes**.

**TIP:** Cut the potato to the correct size so it cooks in the allocated time!



## 2. Get prepped

While the fries are baking, trim and halve the **broccolini** lengthways. Finely chop the **garlic** (or use a garlic press). Finely chop the **parsley** leaves. Thinly slice the **button mushrooms**.



## 3. Cook the veggies

Heat a large frying pan over a medium-high heat. Add the **pine nuts** and toast, tossing, until golden, **3-4 minutes**. Transfer to a plate. Return the pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **broccolini** and cook until softened, **3-4 minutes**. Add the **baby spinach leaves** and **1/2** the **garlic** and cook, stirring, until wilted, **1-2 minutes**. Transfer to a medium bowl and cover to keep warm.



## 4. Cook the steak

**See Top Steak Tips (left) for extra info!**

Return the frying pan to a high heat with a **drizzle** of **olive oil**. Season the **premium fillet steak** all over with **salt** and **pepper** and add to the hot pan. Sear the steak until browned, **1 minute** on all sides. Transfer to a second oven tray lined with baking paper and roast for **8-10 minutes** for medium or until cooked to your liking. Remove the **steak** from the oven and set aside to rest for **10 minutes**.

**TIP:** The meat will keep cooking as it rests!



## 5. Make the creamy sauce

Return the frying pan to a medium-high heat with a **drizzle** of **olive oil** if needed. Add the **diced bacon** and cook, stirring occasionally, until browned, **4-5 minutes**. Stir through **1/2** the **parsley**, then transfer to a bowl. Return the pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **remaining garlic** and cook until fragrant, **1 minute**. Add the sliced **mushrooms** and **butter** to the pan and cook, stirring, until browned, **4-5 minutes**. Reduce the heat to medium and return the **bacon-parsley mixture** to the pan with the **pure cream (see ingredients list)** and any **steak resting juices**. Stir until well combined and reduced slightly, **4-5 minutes**. Season to taste with **salt** and **pepper**.



## 6. Serve up

Thinly slice the steak. Add the toasted pine nuts to the bowl with the greens. Season with salt and pepper and toss to combine. Divide the nutty greens, golden fries and fillet steak between plates. Spoon the creamy bacon and mushroom sauce over the steak and garnish with the remaining parsley.

**Enjoy!**



# Spiced Apple & Pear Crumble

with Vanilla Custard

Grab your Meal Kit with this symbol



Apple



Pear




Sweet Golden Spice Blend



Classic Oat Mix



Vanilla Custard

 Hands-on: **10-20 mins**  
Ready in: **30-40 mins**

We've turned the humble fruit crumble into a heavenly and decadent dessert that Dad will love! Apple and pear combine to create a wholesome combination that's filled with spice and all things nice!

**Pantry items**

Brown Sugar, 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 baking dish · Small saucepan

## Ingredients

	2 People
apple	2
pear	2
sweet golden spice blend	1 sachet
brown sugar*	20g
water*	4 tsp
butter*	100g
classic oat mix	1 packet
vanilla custard	1 packet (600g)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	2200kJ (526Cal)	717kJ (171Cal)
Protein (g)	7.4g	2.4g
Fat, total (g)	22.2g	7.2g
- saturated (g)	13.7g	4.5g
Carbohydrate (g)	70.2g	22.8g
- sugars (g)	47.6g	15.5g
Sodium (mg)	208mg	68mg

\*This recipe makes 6 servings

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### 1. Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Peel the **apple** and **pear** and cut into 1cm chunks.

**TIP:** Leave the fruit unpeeled if you prefer.

**TIP:** Cut the fruit to the correct size so it cooks in the allocated time.



### 2. Make the spiced fruit

In a medium baking dish, combine the **apple**, **pear**, **sweet golden spice blend**, **brown sugar**, **water** and a **pinch of salt**.



### 3. Make the crumble mixture

In a small saucepan, melt the **butter** over a low heat. In a medium bowl, combine the **classic oat mix** and melted **butter**.



### 4. Add the crumble

Sprinkle the **crumble mixture** over the **spiced fruit** in the baking dish and spread evenly.



### 5. Bake the crumble

Bake the apple and pear **crumble** until the topping is golden and the fruit is tender, **20-25 minutes**.

**TIP:** The fruit is cooked when you can pierce it easily with a fork.



### 6. Serve up

Divide the spiced apple and pear crumble between bowls. Serve with the **vanilla custard**.

**Enjoy!**