



Sirloin Steak & Creamy Truffle-Mushroom Sauce

with Chive Mash & Roasted Rainbow Carrots

Grab your Meal Kit with this symbol



Baby Rainbow Carrots



Potato



Chives



Brown Onion



Asparagus



Button Mushrooms



Pine Nuts



Sirloin Steak



Garlic



Longlife Cream



Truffle Oil

Hands-on: **35-45 mins**
Ready in: **40-50 mins**

Who says that steak and mash can't be gourmet? When you top tender beef with a silky mushroom sauce flavoured with truffle oil and add creamy mashed potato flecked with chives, this classic combo gets a restaurant-quality vibe. Pour yourself a glass of something special and prepare for a fine dining experience.

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

Oven tray lined with baking paper · Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
baby rainbow carrots	1 bunch	2 bunches
potato	2	4
milk*	2½ tbs	½ cup
butter*	40g	80g
salt*	¼ tsp	½ tsp
chives	1 bunch	1 bunch
brown onion	½	1
asparagus	1 bunch	2 bunches
button mushrooms	1 packet (150g)	1 packet (250g)
pine nuts	1 packet	2 packets
sirloin steak	1 packet	1 packet
garlic	1 clove	2 cloves
longlife cream	½ bottle (125ml)	1 bottle (250ml)
truffle oil	½ bottle	1 bottle

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4000kJ (955Cal)	525kJ (125Cal)
Protein (g)	47.1g	6.2g
Fat, total (g)	67.2g	8.8g
- saturated (g)	34.6g	4.5g
Carbohydrate (g)	37.7g	4.9g
- sugars (g)	11.3g	1.5g
Sodium (mg)	483mg	63mg

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.

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.

Fancy a Drop?

We recommend pairing this meal with Sangiovese or Pinot Noir

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Roast the carrots

Preheat the oven to **220°C/200°C fan-forced**. Trim the green tops from the **baby rainbow carrots** and scrub the **carrots** clean. Place the **carrots** on an oven tray lined with baking paper and drizzle with **olive oil**. Season with **salt** and **pepper** and toss to coat. Roast until tender, **20-25 minutes**.



Cook the steak

See Top Steak Tips (left) for extra info!

Return the frying pan to a high heat. Drizzle the **sirloin steak** with **olive oil** and season with **salt** and **pepper** on both sides. When the oil is hot, cook the **steak** for **2 minutes** on each side for medium-rare or cooked to your liking. Using tongs, sear the fat until golden, **30 seconds**. Transfer to a plate, cover and leave to rest for **5 minutes**.



Make the mash

While the carrots are roasting, bring a medium saucepan of lightly salted water to the boil. Peel the **potato** and cut into 2cm chunks. Add the **potato** to the boiling water and cook until easily pierced with a knife, **10-15 minutes**. Drain and return to the saucepan. Add the **milk**, **butter** and the **salt** to the **potato**. Mash with a potato masher or fork until smooth. Finely chop the **chives**. Stir the **chives** through the **potato**. Cover to keep warm.



Make the sauce

While the steak is resting, finely chop the **garlic**. Return the frying pan to a medium-high heat with a drizzle of **olive oil**. When the oil is hot, add the **onion** and sliced **mushrooms** and cook until softened, **2-3 minutes**. Add the **garlic** and cook until fragrant, **1 minute**. Reduce the heat to low and stir through the **longlife cream** (see ingredients), any **steak resting juices** and the **truffle oil** (see ingredients). Season with **salt** and cook, stirring, until thickened, **2-3 minutes**.

TIP: Use less of the truffle oil if you're not a fan of the strong flavour.



Cook the asparagus

While the potato is cooking, finely chop the **brown onion** (see ingredients). Trim the woody ends of the **asparagus**. Thinly slice the **button mushrooms**. Heat a large frying pan over a medium-high heat. Add the **pine nuts** and toast, tossing, until golden, **2-3 minutes**. Transfer to a small bowl. Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Add the **asparagus** and a splash of **water**, then season with **salt** and **pepper**. Cook, tossing, until tender, **5-6 minutes**. Transfer to a plate and cover to keep warm.



Serve up

Slice the steak. Divide the sirloin steak, chive mash, roasted rainbow carrots and asparagus between plates. Spoon the creamy truffle and mushroom sauce over the steak and sprinkle the asparagus with the toasted pine nuts.

Enjoy!