

# Seared Sirloin Steak & Chimichurri

with Hasselback Potatoes & Argentinian Roasted Eggplant

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Eggplant



Rustic Herb Spice Blend



Green Beans



Sirloin Steak



Coriander



Parsley



Dijon Mustard



Chilli Flakes (Optional)






Roasted Almonds



Rocket Leaves



Greek Salad Cheese/ Feta Cheese

-  Hands-on: **20-30 mins**
-  Ready in: **50-60 mins**
-  Spicy (optional chilli flakes)

A juicy tender steak is one thing, but the right condiment takes it to the next level of deliciousness. We've added a parsley and coriander chimichurri – a bright, fresh and flavoursome sauce to give the classic steak and three veg a flavourful and worldly upgrade.

### Pantry items

Olive Oil, Honey, Red 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

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	1 sachet	1 sachet
eggplant	1	2
rustic herb spice blend	1 sachet	1 sachet
honey*	1 tbs	2 tbs
green beans	1 bag (100g)	1 bag (200g)
sirloin steak	1 packet	1 packet
coriander	1 packet	2 packets
parsley	1 packet	1 packet
Dijon mustard	½ packet (7.5g)	1 packet (15g)
chilli flakes (optional)	pinch	pinch
red wine vinegar*	drizzle	drizzle
roasted almonds	1 packet	2 packets
rocket leaves	1 bag (30g)	1 bag (60g)
Greek salad cheese/ feta cheese	1 packet (50g)	1 packet (100g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3619kJ (865Cal)	600kJ (143Cal)
Protein (g)	52.9g	8.8g
Fat, total (g)	52.2g	8.7g
- saturated (g)	12.2g	2g
Carbohydrate (g)	42.4g	7g
- sugars (g)	13.4g	2.2g
Sodium (mg)	858mg	142mg

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.



### Roast the hasselback potato

Preheat the oven to **240°C/220°C fan-forced**. Cut each **potato** in half lengthways. Place 1 **potato** half flat-side down on a board between two wooden spoon handles (or chopsticks). Thinly slice the **potato** without cutting all the way through. Place on a lined oven tray, flat-side down, and repeat with the remaining **potato**. Sprinkle with the **garlic & herb seasoning** and drizzle with **olive oil**. Toss gently to combine and roast until tender, **30-35 minutes**.



### Make the chimichurri

While the steak is resting, finely chop the **coriander** and **parsley** leaves. In a second medium bowl, add the **coriander**, **parsley**, **Dijon mustard** (see ingredients), a pinch of **chilli flakes** (if using), a drizzle of **red wine vinegar**, **olive oil** (2 tbs for 2 people / 1/4 cup for 4 people) and a generous pinch of **salt** and **sugar**. Mix well to combine.



### Roast the eggplant

While the potato is roasting, cut the **eggplant** into thin slices. In a large bowl, toss the **eggplant**, **rustic herb spice blend**, **honey** and **olive oil** (1/4 cup for 2 people / 1/2 cup for 4 people), then season with **salt** and **pepper**. Place the **eggplant** on a second lined oven tray. Roast until golden brown and tender, **20-25 minutes**.



### Make the salad

Roughly chop the **roasted almonds**. Add a drizzle of **red wine vinegar** and **olive oil** to the **green beans** and season. Add the **rocket leaves** and **roasted almonds**. Toss to coat.



### Cook the steak

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

Trim the **green beans** and cut into thirds. Heat a large frying pan over a high heat. Drizzle the **sirloin steak** with **olive oil**, then season. When the oil is hot, cook the **steak** for **2 minutes** on each side for medium-rare or until cooked to your liking. Using tongs, sear the fat for **30 seconds** or until golden. Transfer to a plate and leave to rest for **5 minutes**. Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **green beans** until tender, **3-5 minutes**. Season to taste. Transfer to a medium bowl and allow to cool slightly.



### Serve up

Crumble the **cheese** over the roasted eggplant and toss to combine. Slice the steak and spoon over some of the chimichurri. Bring everything to the table to serve. Help yourself to the steak, hasselback potatoes, rocket salad and Argentinian roasted eggplant. Serve with the remaining chimichurri.

### 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.