

Seared Sirloin & Truffle Potatoes

with Garlic-Herb Butter & Parmesan Silverbeet

Grab your Meal Kit with this symbol



Potato



Rosemary



Thyme



Parsley



Garlic



Red Onion



Silverbeet



Long Green Chilli (Optional)



Sirloin Steak



Grated Parmesan Cheese



Truffle Oil

Hands-on: **30-40 mins**
 Ready in: **35-45 mins**

Spicy (optional long green chilli)

It would be crazy not to look to the French when designing a gourmet meal... after all, they have one of the most revered cuisines in the world. And, what they really do best is to take good ingredients and simply elevate them – as the chef in you will do tonight! Bon appetit!

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
thyme	1 bunch	1 bunch
rosemary	1 sprig	2 sprigs
parsley	1 bunch	1 bunch
garlic	½ clove	1 clove
red onion	1 (medium)	1 (large)
silverbeet	2 packets	2 packets
long green chilli (optional)	½	1
salt*	¼ tsp	½ tsp
butter*	40g	80g
sirloin steak	1 packet	1 packet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
truffle oil	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2736kJ (653Cal)	486kJ (116Cal)
Protein (g)	49.5g	8.8g
Fat, total (g)	35.7g	6.3g
- saturated (g)	18g	3.2g
Carbohydrate (g)	31.5g	5.6g
- sugars (g)	4.6g	0.8g
Sodium (mg)	714mg	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 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 Cabernet Sauvignon or Zinfandel

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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Roast the potato

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potato** into small chunks. Pick the **thyme** leaves. Place the **potato** and 1/2 the **thyme** leaves on a lined oven tray. Season with **salt** and **pepper** and drizzle with **olive oil**. Toss to coat, then roast until tender, **25-30 minutes**.



Cook the steak

See Top Steak Tips (left) for extra info!

Heat a large frying pan over a high heat. Drizzle the **sirloin steak** with **olive oil** and season both sides. When the pan is hot, cook the steak for **2 minutes** on each side, or cooked to your liking. Using tongs, sear the fat until golden, **30 seconds**. Transfer to a plate, then top with the **garlic-herb butter**. Cover loosely with foil and set aside to rest.



Get prepped

While the potato is roasting, pick the **rosemary** and **parsley** leaves. Finely chop the **rosemary**, **parsley** and remaining **thyme** leaves. Finely chop the **garlic** (see ingredients). Thinly slice the **red onion**. Roughly chop the **silverbeet**. Thinly slice the **long green chilli** (if using).

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



Cook the silverbeet

While the steak is resting, return the pan to a medium-high heat with a drizzle more **olive oil** if needed (no need to wash the pan!). Cook the **onion** until softened, **2-3 minutes**. Add the **silverbeet** and cook, stirring, until wilted, **1-2 minutes**. Add the remaining **garlic**, then season and cook until fragrant, **1 minute**. Remove the pan from the heat, then stir through the **grated Parmesan cheese** and **chilli** (if using). Set aside. Drizzle the roasted **potatoes** with a little **truffle oil** and toss to coat.

TIP: Truffle oil has a strong flavour – add less if desired.



Make the garlic & herb butter

In a medium bowl, combine the **salt**, **butter**, **rosemary**, **parsley**, chopped **thyme**, and a small pinch of the **garlic**. Season with **pepper** and mash together with a fork. Set aside.

TIP: Add as much or as little garlic as you like depending on your taste.



Serve up

Slice the steak. Divide the truffle potatoes, sirloin steak and chilli-Parmesan silverbeet between plates. Spoon any remaining garlic-herb butter over the steak.

Enjoy!