



Seared Sirloin & Truffle Potatoes

with Garlic-Herb Butter & Parmesan Veggies

Grab your Meal Kit with this symbol



Potato



Thyme



Rosemary



Parsley



Garlic



Red Onion



Long Green Chilli (Optional)



Asparagus



Sirloin Steak



Baby Spinach Leaves



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 bag	1 bag
rosemary	1 stick	2 sticks
parsley	1 bag	1 bag
garlic	1 clove	2 cloves
red onion	1 (medium)	1 (large)
long green chilli (optional)	½	1
asparagus	1 bunch	2 bunches
salt*	¼ tsp	½ tsp
butter*	40g	80g
sirloin steak	1 packet	1 packet
baby spinach leaves	1 bag (120g)	1 bag (240g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
truffle oil	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2821kJ (674Cal)	435kJ (104Cal)
Protein (g)	52.8g	8.1g
Fat, total (g)	35.6g	5.5g
- saturated (g)	18g	2.8g
Carbohydrate (g)	32.3g	5g
- sugars (g)	5.3g	0.8g
Sodium (mg)	575mg	89mg

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



Roast the potato

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into bite-sized chunks. Pick the **thyme** leaves. Place the **potato** and 1/2 the **thyme** on a lined oven tray. Drizzle with **olive oil** and season with **salt**. Toss to coat, spread out evenly, then roast until tender, **20-25 minutes**.



Cook the steak

See Top Steak Tips (below) for extra info!

When the potato has **10 minutes** cook time remaining, heat a large frying pan over a high heat. Drizzle the **sirloin steak** with **olive oil** and season on both sides. When the pan is hot, cook the **steak** for **2 minutes** on each side, or until 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.

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.



Get prepped

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

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



Cook the veggies

While the steak is resting, return the frying pan to a medium-high heat with a drizzle of **olive oil** if needed. Cook the **onion** and **asparagus**, tossing, until tender, **5-6 minutes**. Add the **baby spinach leaves**, **chilli** and remaining **garlic** and cook, stirring, until the spinach has wilted, **1-2 minutes**. Remove the pan from the heat, then stir through the **grated Parmesan cheese**.



Make the garlic-herb butter

In a small bowl, combine the **salt**, **butter**, **rosemary**, **parsley**, **thyme** and a small pinch of **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.

TIP: Soften the butter for 10 seconds in the microwave if you're finding it hard to combine!



Serve up

Drizzle the roasted potatoes with a little **truffle oil** and toss to coat. Slice the sirloin steak. Divide the truffle potatoes, steak and Parmesan veggies between plates. Spoon any steak resting juices and remaining herb butter over the steak to serve.

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

Enjoy!