



Seared Sirloin & Truffle Potatoes

with Garlic-Herb Butter & Parmesan Silverbeet

Grab your Meal Kit with this symbol



Potato



Thyme



Rosemary



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 bunch	1 bunch
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	½ bottle (12.5ml)	1 bottle (25ml)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2780kJ (664Cal)	467kJ (112Cal)
Protein (g)	45.7g	7.7g
Fat, total (g)	37.3g	6.3g
- saturated (g)	18.7g	3.1g
Carbohydrate (g)	33.0g	5.5g
- sugars (g)	6.0g	1.0g
Sodium (mg)	801mg	135mg

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!

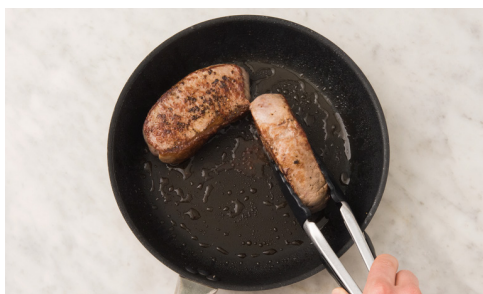
1. Use paper towel to pat steak dry before seasoning.
2. Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
3. For ultimate tenderness, let steak rest on a plate for 5 minutes before slicing.



1. Roast the potato

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

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



4. 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 with **salt** and **pepper** on both sides. When the pan 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 until golden, **30 seconds**. Transfer to a plate and top with the **garlic-herb butter**. Cover loosely with foil and rest for **5 minutes**.



2. Get prepped

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



5. Cook the silverbeet

While the steak is resting, return the pan to a medium-high heat with a **drizzle** of **olive oil** if needed (no need to wash the pan!). Add the **onion** and cook until softened, **2-3 minutes**. Add the **silverbeet** and cook, stirring, until softened, **1-2 minutes**. Add the **remaining garlic** and a **pinch** of **salt** and **pepper**. Cook until fragrant, **1 minute**. Remove the pan from the heat and 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: Add more or less truffle oil to taste - it has a strong flavour!



3. Make the garlic & herb butter

In a medium bowl, combine the **salt**, **butter**, **rosemary**, **parsley**, **remaining 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.



6. Serve up

Thinly slice the steak. Divide the truffle potatoes, sirloin steak and Parmesan silverbeet between plates.

Enjoy!