



# SEARED SIRLOIN & TRUFFLE SALT POTATOES

## WITH PARMESAN SILVERBEET & GARLIC-HERB BUTTER



Add extra flavour to potatoes with truffle salt



Kipfler Potatoes



Parsley



Thyme



Black Truffle Salt



Rosemary



Garlic



Red Onion



Silverbeet



Long Red Chilli (Optional)



Sirloin Steak



Shaved Parmesan Cheese

Hands-on: 30 mins  
Ready in: 35 mins

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 Staples:** Olive Oil, Butter



## BEFORE YOU — START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, oven tray** lined with **baking paper, garlic crusher, fine grater, medium bowl, fork, large frying pan, spatula, tongs, plate, foil** and **wooden spoon**.



### 1 ROAST THE KIPFLER POTATOES

Preheat the oven to **240°C/220°C fan-forced**. Scrub the **kipfler potatoes** clean and slice in half lengthways. **TIP:** Slice any larger potatoes into quarters lengthways. Pick the **thyme** leaves. Place the kipfler potatoes and **1/2** the thyme on the oven tray lined with baking paper. **Drizzle generously** with **olive oil** and season with a **pinch of pepper**. Bake on the top rack of the oven for **25-30 minutes**, or until tender. Add a **pinch of black truffle salt** and toss to coat. Taste and add **another pinch** if you like.



### 4 COOK THE STEAK

**Drizzle** the **sirloin steaks** with **olive oil** and season with **salt** and **pepper** on both sides. Heat a large frying pan over a high heat. Once hot, add the steaks and cook for **2-3 minutes** on each side (depending on thickness) for medium-rare or until cooked to your liking. Using tongs, sear the fat for **30 seconds** or until golden. Remove from the pan and transfer to a plate. Cover loosely with foil and leave to rest for **5 minutes**. Thickly slice just before serving.



### 2 GET PREPPED

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



### 5 COOK THE SILVERBEET

While the steak is resting, return the pan to a medium-high heat with **another drizzle of olive oil** if needed (don't wash the pan!). Add the **red onion** and cook for **2-3 minutes** or until softened. Add the **silverbeet** and cook, stirring, for **1-2 minutes** or until softened. Add the **remaining garlic** and a **pinch of salt** and **pepper**. Cook for a further **1 minute** or until fragrant. Remove the pan from the heat and stir through the **shaved Parmesan cheese** and **long red chilli** (if using).



### 3 MAKE THE GARLIC-HERB BUTTER

In a medium bowl, combine the **butter**, **rosemary, parsley, remaining thyme**, and a **small pinch of salt** and the **garlic**. **TIP:** Add as much or as little garlic as you like depending on your taste. Season with **pepper** and mash together with a fork. Set aside.



### 6 SERVE UP

Divide the truffle salt kipfler potatoes, seared sirloin steak and Parmesan silverbeet between plates. Top the steaks with a spoonful of garlic-herb butter.

ENJOY!

## 2/4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
kipfler potatoes	1 bag	1 bag
thyme	1 bunch	1 bunch
black truffle salt	pinch	pinch
rosemary	½ bunch	1 bunch
parsley	1 bunch	1 bunch
garlic	½ clove	1 clove
red onion	1	2
silverbeet	2 bags	2 bags
long red chilli (optional)	1	2
butter*	40 g	80 g
salt*	¼ tsp	½ tsp
sirloin steak	1 packet	2 packets
shaved Parmesan cheese	1 packet (30 g)	2 packets (60 g)

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3000kJ (717Cal)	480kJ (115Cal)
Protein (g)	50.4g	8.1g
Fat, total (g)	38.3g	6.1g
- saturated (g)	19.8g	3.2g
Carbohydrate (g)	35.7g	5.7g
- sugars (g)	3.4g	0.5g
Sodium (g)	992mg	159mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

### PAIR THIS MEAL WITH

Cabernet Sauvignon  
or  
Zinfandel

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