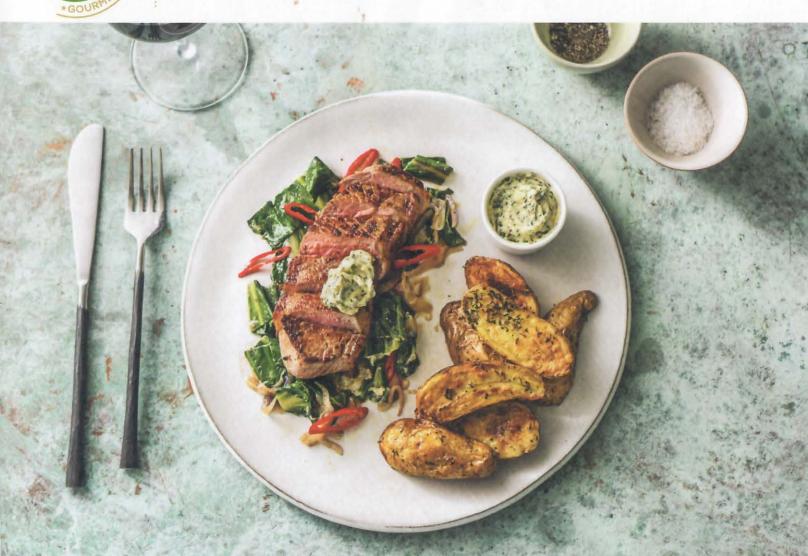


SEARED SIRLOIN & TRUFFLE SALT POTATOES

WITH PARMESAN SILVERBEET & GARLIC-HERB BUTTER





Add extra flavour to potatoes with truffle salt





Kipfler Potatoes

















Long Red Chilli (Optional)



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 -STAR

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.



ROAST THE KIPFLER POTATOES Preheat the oven to 240°C/220°C fanforced. 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.



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).



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.





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



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.



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).

PAIR THIS MEAL WITH

Cabernet Sauvignon Zinfandel

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2018 | WK24

U		
red onion	1	2
silverbeet	2 bags	2 bags
long red chilli (optio	nal) 1	2
butter*	40 g	80 g
salt*	1/4 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

3000kJ (717Cal)

50.4g

38.3g

19.8g

35.7g

3.4g

992mg

NGREDIENTS

refer to

method

1 bag

pinch

1 bunch

½ bunch

1 bunch 1/2 clove

olive oil

thyme

rosemary

Energy (KJ)

Protein (g)

Fat, total (g)

Sodium (g)

- saturated (g)

Carbohydrate (g) - sugars (g)

parsley

garlic

kipfler potatoes

black truffle salt

refer to

method

1 bag

1 bunch

1 bunch 1 bunch

1 clove

480kJ (115Cal)

8.1g

6.1g

3.2g

5.7g

0.5g

159mg

-HelloFRESH

pinch

For allergens and ingredient information, visit HelloFresh.com.au/foodinfo