



Premium Beef Sirloin & Garlic-Dijon Butter

with Dauphinoise Potatoes & Greens

GOURMET

CUSTOMER FAVOURITE

Grab your Meal Kit with this symbol



Potato



Garlic



Premium Sirloin Tip



Light Cooking Cream



Chicken-Style Stock Powder



Parmesan Cheese



Green Beans



Zucchini



Dijon Mustard

Prep in: 30-40 mins
Ready in: 35-45 mins

From the juicy seared premium sirloin tip to the cheesy potatoes and a buttery Dijon sauce to tie it together, this meal screams top-notch restaurant vibes. Serve with tender zucchini and green beans for added colour and to cut through the richness.

Pantry items

Olive Oil, Butter

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan · Large frying pan · Oven tray lined with baking paper · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
butter*	30g	60g
premium sirloin tip	1 small packet	2 small packets OR 1 large packet
light cooking cream	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
Parmesan cheese	1 medium packet	1 large packet
green beans	1 medium bag	2 medium bags
zucchini	1	2
Dijon mustard	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2821kJ (674Cal)	418kJ (100Cal)
Protein (g)	46.2g	6.8g
Fat, total (g)	40.5g	6g
- saturated (g)	21.7g	3.2g
Carbohydrate (g)	30.8g	4.6g
- sugars (g)	10.9g	1.6g
Sodium (mg)	914mg	135mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/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 Dry Riesling or Grüner Veltliner

We're here to help!

Scan here if you have any questions or concerns



1 Prep the potatoes

- Preheat oven to **220°C/200°C fan-forced**. Boil the kettle. Half-fill a large saucepan with boiling water.
- Cut **potato** into 0.5cm-thick rounds.
- Finely chop **garlic**.
- Place the **butter** in a small bowl and set aside to soften.
- Cook **potato** in the boiling water, over high heat, until just tender, **4-6 minutes**.
- Drain **potato**.



4 Get prepped

- While the potatoes are baking, trim **green beans**. Cut **zucchini** into bite-sized chunks.
- To the bowl with the butter, add **Dijon mustard**, remaining **garlic** and a pinch of **salt** and **pepper**.
- Mash with a fork until combined.



2 Cook the steak

- **See 'Top Steak Tips!' (below)**. Meanwhile, in a large frying pan, heat a drizzle of **olive oil** over high heat. Season **premium sirloin tip** all over and add to hot pan. Sear until browned, **1 minute** on all sides.
- Transfer **sirloin** to a lined oven tray and roast for **17-22 minutes** for medium or until cooked to your liking.
- Remove from oven and cover with foil to rest for **10 minutes**.

TIP: The meat will keep cooking as it rests!



5 Cook the veggies

- While the steak is resting, return frying pan to medium-high heat with a dash of water. Cook **green beans** and **zucchini**, tossing, until softened, **4-5 minutes**. Remove from heat. Season to taste.



3 Bake the dauphinoise potatoes

- Meanwhile, in a second small bowl, combine **light cooking cream**, half the **garlic**, **chicken-style stock powder** and a pinch of **salt** and **pepper**.
- In a baking dish, arrange **potato slices** so they sit flat. Pour over **cream mixture**, then gently shake the dish to coat **potato**. Sprinkle with **Parmesan cheese**. Cover with foil. Bake until potato has softened, **14-16 minutes**.
- Remove foil, then return **potato** to oven. Bake until golden and the centre can be easily pierced with a fork, **10-12 minutes**.



6 Serve up

- Slice the beef sirloin.
- Divide the beef, dauphinoise potatoes and greens between plates, pouring over any steak resting juices.
- Top steak with garlic-Dijon butter to serve. Enjoy!

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 10 minutes before slicing.

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