



# Premium Beef Sirloin & Truffle Roast Veggies

with Herb Butter, Garlic Greens & Hazelnuts

GOURMET

Grab your Meal Kit with this symbol



Potato



Red Onion



Premium Sirloin Tip



Garlic



Green Beans



Parsley



Baby Kale



Truffle Oil (Optional)



Hazelnuts



Parmesan Cheese

### Recipe Update

We've replaced the pine nuts in this recipe with hazelnuts due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 35-45 mins  
Ready in: 40-50 mins

Carb Smart

It would be crazy not to look to the French when designing a gourmet meal – they have one of the most revered cuisines in the world, after all! What they really do best is take quality ingredients that don't need much to shine...as the chef in you will do tonight!

### 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

Two oven trays lined with baking paper · Large frying pan

## Ingredients

|                     | 2 People        | 4 People                             |
|---------------------|-----------------|--------------------------------------|
| <b>olive oil*</b>   | refer to method | refer to method                      |
| <b>butter*</b>      | 40g             | 80g                                  |
| potato              | 2               | 4                                    |
| red onion           | 1               | 2                                    |
| premium sirloin tip | 1 small packet  | 2 small packets<br>OR 1 large packet |
| garlic              | 1 clove         | 2 cloves                             |
| green beans         | 1 small bag     | 1 medium bag                         |
| parsley             | 1 bag           | 1 bag                                |
| <b>salt*</b>        | ¼ tsp           | ½ tsp                                |
| baby kale           | 1 medium bag    | 1 large bag                          |
| truffle oil         | drizzle         | drizzle                              |
| hazelnuts           | 1 medium packet | 1 large packet                       |
| Parmesan cheese     | 1 medium packet | 1 large packet                       |

\*Pantry Items

## Nutrition

| Avg Qty           | Per Serving     | Per 100g       |
|-------------------|-----------------|----------------|
| Energy (kJ)       | 2464kJ (589Cal) | 433kJ (103Cal) |
| Protein (g)       | 43.6g           | 7.7g           |
| Fat, total (g)    | 32.6g           | 5.7g           |
| - saturated (g)   | 16.4g           | 2.9g           |
| Carbohydrate (g)  | 29.6g           | 5.2g           |
| - sugars (g)      | 10.6g           | 1.9g           |
| Sodium (mg)       | 573mg           | 101mg          |
| Dietary Fibre (g) | 9.4g            | 1.7g           |

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](https://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 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 10 minutes before slicing.



## Roast the veggies

- Preheat oven to **220°C/200°C fan-forced**. Take the **butter** out of the fridge to soften.
- Cut **potato** into bite-sized chunks.
- Cut **red onion** into thick wedges.
- Place **potato** and **onion** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat.
- Roast until tender, **20-25 minutes**.

**TIP:** If your oven tray is crowded, divide the veggies between two trays.



## Make the garlic-herb butter

- Pick and finely chop **parsley** leaves.
- In a medium bowl, combine the **salt**, **butter**, **parsley** and half the **garlic**. Season with **pepper**, then mash with a fork.

**TIP:** Add as much or as little garlic as you like to suit your taste.



## Cook the steak

- **See 'Top Steak Tips' (bottom left)!** Meanwhile, heat a large frying pan over high heat with a drizzle of **olive oil**.
- Season **premium sirloin tip** all over. When oil is hot, sear **sirloin** until browned, **1 minute** on all sides.
- Transfer **sirloin** to a second lined oven tray. 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** (it will keep cooking as it rests!).



## Cook the garlic greens

- Meanwhile, return frying pan to medium-high heat with another drizzle of **olive oil**, if needed.
- Cook **green beans**, tossing regularly, until tender, **4-5 minutes**.
- In the **last minute** of cook time, add **baby kale** and remaining **garlic**, stirring, until fragrant and wilted, **1-2 minutes**.
- Remove pan from heat.



## Get prepped

- Meanwhile, finely chop **garlic**.
- Trim **green beans**.



## Serve up

- Slice premium sirloin tip.
- Drizzle roast veggies with some **truffle oil** (if using), then gently toss to coat.
- Divide sirloin, truffle veggies and garlic greens between plates.
- Sprinkle **hazelnuts** and **Parmesan cheese** over greens.
- Spoon garlic-herb butter over steak to serve. Enjoy!

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

## Rate your recipe

Our Culinary team is waiting for your feedback! Let them know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)

## We're here to help!

Scan here if you have any questions or concerns

