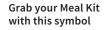


Premium Beef Sirloin & Garlic-Dijon Butter

with Dauphinoise Potatoes & Greens

GOURMET

CUSTOMER FAVOURITE









Potato





Premium Sirloin







Chicken-Style Stock Powder







Green Beans



Dijon Mustard



Prep in: 30-40 mins Ready in: 35-45 mins **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)	11g	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 Pinot Noir or Shiraz



Prep the potatoes

- Preheat oven to 220°C/200°C fan-forced. Boil the kettle. Half-fill a large saucepan with the 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.



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 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!



Bake the dauphinoise potatoes

- Meanwhile, in a second small bowl, combine light cooking cream, chicken-style stock powder, half the garlic 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.



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.



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.



Serve up

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



- 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.



Rate your recipe

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