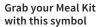


# Premium Beef Sirloin & Garlic-Dijon Butter

with Dauphinoise Potatoes & Veggies

GOURMET











Parmesan Cheese

Premium Sirloin

Light Cooking



Chicken-Style Stock Powder





Zucchini

Recipe Update We've replaced the green beans in this recipe with carrot due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



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 carrot 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  $\cdot$  Large frying pan  $\cdot$  Oven tray lined with baking paper  $\cdot$  Medium or large baking dish

#### Ingredients

	0.5	
	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
zucchini	1	2
carrot	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 Dry Riesling or Grüner Veltliner



## 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.



#### 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!



# 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.



# Get prepped

- While the potatoes are baking, cut zucchini and carrot 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 zucchini and carrot, tossing, until softened,
 4-5 minutes. Remove from heat. Season to taste.



## Serve up

- Slice the beef sirloin.
- Divide the beef, dauphinoise potatoes and veggies 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

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate