



# Premium Beef Sirloin & Garlic-Dijon Butter

with Dauphinoise Potatoes & Greens

GOURMET

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
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
<b>butter*</b>	30g	60g
premium sirloin tip	1 medium packet	2 medium 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 packet	2 medium packets
zucchini	1	2
Dijon mustard	1 medium packet	2 medium 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](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 Pinot Noir or Grenache



## 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**.



## Get prepped

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



## 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!



## 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.



## 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**.



## 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.

## We're here to help!

Scan here if you have any questions or concerns



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