



Herby Roast Sirloin Tip & Spring Onion Mash

with Gravy & Bacon Greens

EASTER SPECIAL

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Potato



Garlic



Spring Onion



Garlic & Herb Seasoning



Premium Sirloin Tip



Green Beans



Baby Broccoli



Parsley



Diced Bacon



Gravy Granules

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

Carb Smart

This Easter, create a fine-dining experience that is sure to make everyone 'hoppy!'. Enjoy this delectable combination of roast beef and gravy with a few special touches, then fall in love with our spring onion mash.

Pantry items

Olive Oil, Butter, Milk

AB



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

Medium saucepan with a lid · Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
spring onion	1 stem	2 stems
butter*	40g	80g
milk*	2 tbs	¼ cup
garlic & herb seasoning	1 medium sachet	1 large sachet
premium sirloin tip	1 medium packet	1 large packet
green beans	1 small packet	1 medium packet
baby broccoli	1 bunch	2 bunches
parsley	1 packet	1 packet
diced bacon	1 medium packet	1 large packet
gravy granules	1 medium sachet	1 large sachet
boiling water*	½ cup	1 cup

*Pantry items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2618kJ (626Cal)	422kJ (101Cal)
Protein (g)	50.5g	8.1g
Fat, total (g)	30g	4.8g
- saturated (g)	15.9g	2.6g
Carbohydrate (g)	37g	6g
- sugars (g)	11.6g	1.9g
Sodium (mg)	1337mg	215mg
Dietary Fibre (g)	6.5g	1.2g

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://www.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!

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1 Make the spring onion mash

- Preheat oven to **220°C/200°C fan-forced**. Bring a medium saucepan of lightly salted water to the boil. Peel **potato** and cut into large chunks. Finely chop **garlic**. Thinly slice **spring onion**.
- Cook **potato** and **garlic** in the saucepan of boiling water until the potato can be easily pierced with a fork, **12-15 minutes**. Drain and return to saucepan.
- Add the **butter**, **milk** and a pinch of **salt**. Remove from heat. Mash until smooth. Stir through **spring onion**. Cover to keep warm.

TIP: Save time and get more fibre by leaving the potato unpeeled!



4 Cook the bacon greens

- While beef is resting, return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **diced bacon**, breaking up with a spoon, until golden, **4-5 minutes**. Transfer to a medium bowl.
- Return frying pan to medium-high heat. Cook **green beans** and **baby broccoli**, tossing, until softened, **4-5 minutes**.
- Remove pan from heat, then stir through **parsley** (reserve a pinch for garnish!). Return **bacon** to pan. Season to taste and toss to coat.

Top Steak Tips!

- Use paper towel to pat steak dry before seasoning.
- Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
- For ultimate tenderness, let steak rest on a plate for 5 minutes before slicing.



2 Roast the beef

- See '**Top Steak Tips!**' (below). Meanwhile, heat a large frying pan over high heat with a drizzle of **olive oil**.
- Rub **garlic & herb seasoning** and a drizzle of **olive oil** over **premium sirloin tip**.
- Season **sirloin** all over, then add to the hot pan. Sear until browned, **1 minute** on both sides.
- Transfer seared **sirloin** to a 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**.

TIP: The meat will keep cooking as it rests!



5 Make the gravy

- Meanwhile, boil the kettle.
- In a medium heatproof bowl, combine **gravy granules** and the **boiling water** (½ cup for 2 people / 1 cup for 4 people). Whisk until smooth, **1 minute**.



3 Get prepped

- Meanwhile, trim **green beans**.
- Slice **baby broccoli** in half lengthways.
- Roughly chop **parsley**.



6 Serve up

- Slice the roast sirloin tip.
- Divide sirloin, bacon greens and spring onion mash between plates. Pour gravy over sirloin.
- Garnish with remaining parsley to serve. Enjoy!

Rate your recipe

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Let them know what you thought: [hellofresh.com.au/rate](https://www.hellofresh.com.au/rate)



Decadent Easter Chocolate Brownie

with Speckled Egg Surprise

EASTER SPECIAL

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Easter Treats Speckled Eggs



Chocolate Brownie Mix

Prep in: **10-20 mins**
Ready in: **40-50 mins**

We've made an 'eggstra' special addition to our classic chocolate brownie recipe that might make these brownies more popular than the Easter bunny!

Pantry items

Eggs, Butter

AB



Before you start

Wash your hands and any fresh food.

You will need

20cm square baking tin lined with baking paper

Ingredients

	8-10 Brownies
Easter treats speckled eggs	1 packet
butter*	150g
eggs*	3
chocolate brownie mix	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	832kJ (198Cal)	1759kJ (420Cal)
Protein (g)	2.8g	5.9g
Fat, total (g)	10.7g	22.6g
- saturated (g)	6.5g	13.7g
Carbohydrate (g)	22.7g	48g
- sugars (g)	19.2g	40.6g
Sodium (mg)	75mg	159mg

The quantities provided above are averages only.

*Nutritional information above is based on 9 brownies.

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Get prepped

- Preheat oven to **180°C/160°C fan-forced**. Grease and line the baking tin with baking paper.
- Lightly crush **Easter treats speckled eggs** in their packet with a rolling pin or roughly chop.



Start the mixture

- Melt the **butter** in the microwave or in a saucepan.
- Crack the **eggs** into a large bowl. Add **chocolate brownie mix**, **melted butter** and a pinch of **salt**. Stir with a wooden spoon until well combined.



Finish the mixture

- Transfer **brownie mixture** into the prepared baking tin, then spread out evenly with the back of a wooden spoon.



Bake the brownie

- Bake **brownie** for **15 minutes**.
- Remove from oven and sprinkle with chopped **speckled eggs**.



Finish the brownie

- Bake **brownie** for a further **10-15 minutes** or until just firm to the touch but still a little soft in the middle.
- Allow to cool completely in the tin.

TIP: To check if the brownies are done, stick a toothpick or skewer in the centre. It should come out with crumbs clinging. If you like your brownies more cakey and less fudgy, bake for an extra 5 minutes.



Serve up

- When the brownie has cooled, slice into 9 squares and transfer to a serving plate. Enjoy!

TIP: Store any leftover brownies in an airtight container in fridge!

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