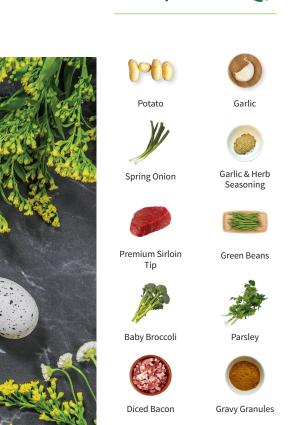


Herby Roast Sirloin Tip & Spring Onion Mash with Gravy & Bacon Greens EASTER SPECIAL

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Pantry items Olive Oil, Butter, Milk

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



This Easter, create a fine-dining experience that is ure 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.

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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	1⁄4 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*	¹⁄₂ cup	1 cup
*Pantry Items		

Nutrition

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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 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

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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!



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 though **parsley** (reserve a pinch for garnish!). Return **bacon** to pan. Season to taste and toss to coat.

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 5 minutes before slicing.



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!



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.



Get prepped

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



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!

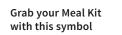
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Decadent Easter Chocolate Brownie with Speckled Egg Surprise EASTER SPECIAL

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Easter Treats Speckled Eggs

Pantry items

Eggs, Butter

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!

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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.

Allergens

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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 fudgey, 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!

Rate your recipe Our Culinary team is waiting for your feedback! Let them know what you thought: **hellofresh.com.au/rate**

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