



Seared Steak & Garlic Potatoes with Truffle Mayo

FRESH & FAST Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 2304kJ (550Cal) | Protein 35.5g | Fat, total 34.2g - saturated 5g | Carbohydrate 23.1g - sugars 4.2g | Sodium 827mg
Calorie smart | Naturally gluten-free (not suitable for coeliacs) | The quantities provided above are averages only.

Contact us | hellofresh.com.au/contact
2021 | WK13 | W

Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

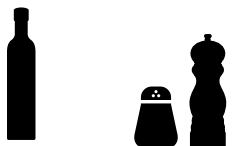
(along with the basics)



Large Frying Pan

Microwave

From the pantry



Olive Oil

Salt & Pepper

From the cool pouch

	2P	4P
Beef Rump	1 pkt	1 pkt
Italian Truffle Mayonnaise	1 pkt (40g)	2 pkts (80g)
Roasted Potatoes with Garlic Herb Butter	1 medium pkt	1 large pkt

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.

1. Sizzle



Beef Rump

2. Zap



Roasted Potatoes with Garlic Herb Butter



Tomato



Cucumber

3. Toss



Mixed Salad Leaves



Balsamic Vinaigrette Dressing

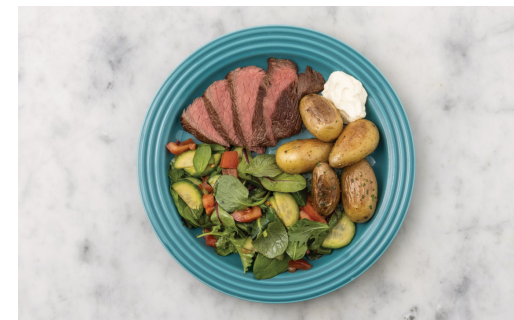
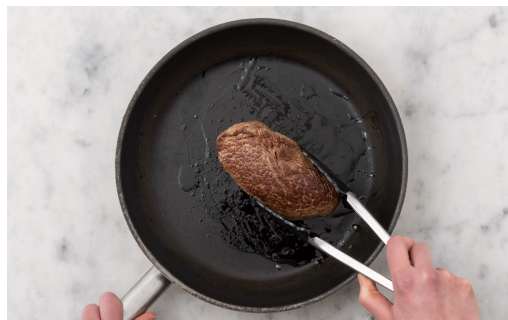


Italian Truffle Mayonnaise

- Season **beef**
- Heat **olive oil** in frying pan over high heat
- Cook **steak** for **2-3 mins** on each side, or until cooked to your liking
- Transfer to a plate to rest

- Prick a few holes in **potato** container
- Microwave potatoes until soft and steaming, **4-5 mins**
- Chop **tomato**
- Thinly slice **cucumber**

- In a bowl, combine **salad leaves**, **tomato** and **cucumber**
- Add the **dressing**, season to taste and toss
- Slice **steak**
- Plate up **steak** and **potatoes**
- Serve with **salad** and **truffle mayo**



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.