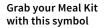


Chargrilled Sirloin & Grilled Zucchini Salad with BBQ Corn & Aussie Wedges













Potato









Rocket Leaves

Sirloin Steak

Grated Parmesan Cheese

Pantry items

Olive Oil, Butter, White Wine Vinegar

Before you start

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 will need

BBQ · Oven tray lined with baking paper

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
Aussie spice blend	1 sachet	2 sachets	
zucchini	1	2	
corn	1 cob	2 cobs	
sirloin steak	1 packet	2 packets	
butter*	20g	40g	
rocket leaves	1 bag (60g)	1 bag (120g)	
white wine vinegar*	drizzle	drizzle	
grated Parmesan cheese	1 packet (30g)	2 packets (60g)	
mayonnaise	1 packet (40g)	2 packets (80g)	

[★]Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2982kJ (712Cal)	477kJ (114Cal)
Protein (g)	51.6g	8.3g
Fat, total (g)	38.3g	6.1g
- saturated (g)	13.6g	2.2g
Carbohydrate (g)	37.2g	6g
- sugars (g)	7.9g	1.3g
Sodium (mg)	855mg	137mg

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.



Bake the Aussie wedges

Preheat the BBQ to a high heat. Preheat the oven to 240°C/220°C fan-forced. Cut the potato (unpeeled) into 1cm wedges. Place on an oven tray lined with baking paper. Sprinkle over the Aussie spice blend, drizzle with olive oil, and season with salt and pepper. Toss to coat. Bake until tender, 20-25 minutes.

TIP: Cut the potato to size so it cooks in time.



Get prepped

While the wedges are baking, thinly slice the **zucchini** into long planks (or use a veggie peeler). Cut the **corn** in half. In a large bowl, combine the **zucchini** and a drizzle of **olive oil**, then season with **salt** and **pepper**. In a medium bowl, combine the **sirloin steaks** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Toss to coat.



Cook the corn & steak

When the BBQ is hot, grill the **corn**, turning, until charred all over, **10-15 minutes**. Transfer to a plate, top with the **butter** and cover with foil. Meanwhile, add the **steaks** and grill for **2-3 minutes** on each side for medium-rare or cooked to your liking. Using tongs, sear the fat for **30 seconds** or until golden. Transfer to a plate to rest.

No BBQ? Cook the corn in a saucepan of boiling water until tender and bright yellow, 5 minutes. Drain. Top the corn with the butter and cover with foil. Heat a drizzle of olive oil in a large frying pan over a high heat. Cook the steak for 2-3 minutes or until cooked to your liking. Using tongs, sear the fat for 30 seconds or until golden.



Cook the zucchini

While the steak is resting, add the **zucchini** to the BBQ and grill until charred and softened, **3-5 minutes** each side. Return to the bowl.

No BBQ? Return the frying pan to medium-high heat with a drizzle of olive oil. Add the zucchini and cook until tender, 3-5 minutes each side.



Toss the salad

Add the **rocket leaves**, a little drizzle of **white wine vinegar** and a drizzle of **olive oil** to the **zucchini**. Season with **salt** and **pepper**. Toss to combine.



Serve up

Slice the steak. Sprinkle the **grated Parmesan cheese** over the corn and salad. Bring the chargrilled steak, grilled zucchini salad, BBQ corn and Aussie wedges to the table. Serve with the **mayonnaise**.

Enjou!