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WK46
2016

Chimichurri Steak with Oven Baked Chips & Green Aioli

The perfect accompaniment for a steak: is it tomato sauce? Worcestershire? Beer? No, it's simple chimichurri! And it really is the answer to all of your condiment prayers. In true HelloFresh style, we've put our own spin on things with green chilli and coriander. We promise it'll knock your socks off.



Prep: 10 mins

Cook: 35 mins

Total: 45 mins



level 1



paleo



gluten free

Pantry Items



Olive Oil



Red Wine Vinegar



Potato



Parsley



Coriander



Red Onion



Garlic



Green Chilli



Aioli



Beef Rump



Mixed Salad Leaves

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| 2P | 4P | Ingredients |
|----------|-----------|---|
| 400 g | 800 g | potatoes, unpeeled & cut into thick chips |
| 2 tbs | 4 tbs | olive oil * |
| ½ bunch | 1 bunch | parsley, roughly chopped |
| 1 bunch | 2 bunches | coriander, roughly chopped |
| ¼ | ½ | red onion, finely chopped |
| ¼ clove | ½ clove | garlic, peeled & crushed |
| 1 | 2 | green chilli, deseeded & roughly chopped |
| 1 tbs | 2 tbs | red wine vinegar * |
| 1 tub | 2 tubs | aioli |
| 2 steaks | 4 steaks | beef rump |
| ½ bag | 1 bag | mixed salad leaves, washed |

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

| | | |
|--------------|------|----|
| Energy | 2150 | Kj |
| Protein | 51.4 | g |
| Fat, total | 18.2 | g |
| -saturated | 5.1 | g |
| Carbohydrate | 31.8 | g |
| -sugars | 9.0 | g |
| Sodium | 299 | mg |



You will need: chopping board, chef's knife, garlic crusher, oven tray lined with baking paper, blender or food processor, small bowl, greased frying pan, tongs, plate and aluminium foil.

1 Preheat the oven to **200°C/180°C** fan-forced.

2 Toss the **potato** in half of the **olive oil** and season with **salt** and **pepper**. Place in a single layer on the prepared oven tray. Cook in the oven for **25-30 minutes**, or until tender and golden.

3 Meanwhile, make the chimichurri. In a blender or food processor combine the **parsley**, **coriander**, **red onion**, **garlic**, **green chilli**, the remaining olive oil and the **red wine vinegar**. Blend until well combined. The end result should be a thick paste, so if necessary add a little more olive oil to help the ingredients combine. Taste and adjust seasoning accordingly with garlic, salt and pepper.

4 In a separate small bowl combine the **aioli** and 1-2 teaspoons of the chimichurri.

5 Heat a greased frying pan over a medium-high heat. Season the **beef rump** steaks with salt and pepper on both sides. Add steaks to the hot pan and cook for **3-4 minutes** on each side for medium rare, or until cooked to your liking. Remove from the pan, place on a plate and cover with foil to rest for 5 minutes. Cooking times may vary depending on the thickness of your steak.

Tip: Don't be tempted to skip resting the steak. This is an integral part of the cooking process and will ensure your steak is tender.

6 To serve, divide the chips, **mixed salad leaves** and steaks between plates. Spoon the chimichurri over the steaks and use the green aioli as a dipping sauce for the chips.

