

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





Red Wine Vinegar



Potato



Parsley





Red Onion











Mixed Salad







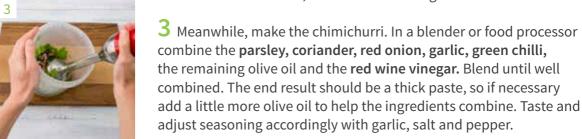
	2P	4P	Ingredients		Ingredient features in another recipePantry Items		
	400 g	800 g	potatoes, unpeeled & cut into thick chips				
	2 tbs	4 tbs	olive oil *				
	½ bunch	1 bunch	parsley, roughly chopped	#			
	1 bunch	2 bunches	coriander, roughly chopped		Pre-preparation		
	1/4	1/2	red onion, finely chopped	#			
	1/4 clove	½ clove	garlic, peeled & crushed	#	Nutrition per serve Energy 2150 K		
	1	2	green chilli, deseeded & roughly chopped		Energy Protein	51.4	
	1 tbs	2 tbs	red wine vinegar *		Fat, total		g
	1 tub	2 tubs	aioli		-saturated	5.1	g
	2 steaks	4 steaks	beef rump		Carbohydrate	31.8	g
	½ bag	1 bag	mixed salad leaves, washed	1	-sugars	9.0	g
	O	0	•	-	Sodium	299	m



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.

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- 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.





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.