














Garlic & Herb Roast Beef

with Rosemary & Garlic Mash, Bacon Greens & Gravy

Grab your Meal Kit with this symbol



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|---|--|
| 
Potato | 
Garlic |
| 
Rosemary | 
Garlic & Herb Seasoning |
| 
Premium Fillet Steak | 
Green Beans |
| 
Broccolini | 
Parsley |
| 
Bacon | 
Homestyle Gravy |

 Hands-on: **35-45** mins
Ready in: **35-45** mins

You don't have to wait for a special occasion to create this fine-dining experience. Fall in love with this delectable combination of roast beef and gravy with a few special touches, like crispy bacon on greens and a creamy mash to soak up our homestyle gravy.

Pantry items
Olive Oil, Butter, Milk

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

Medium saucepan · Large frying pan ·
Oven tray lined with baking paper · Small saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
rosemary	1 bunch	1 bunch
butter*	40g	80g
milk*	2 tbs	4 tbs
salt*	¼ tsp	½ tsp
garlic & herb seasoning	1 sachet	2 sachets
premium fillet steak	1 packet	2 packets
green beans	1 bag (100g)	1 bag (200g)
broccolini	1 bunch	2 bunches
parsley	1 bag	1 bag
bacon	1 small packet	2 small packets
homestyle gravy	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3478kJ (831Cal)	461kJ (110Cal)
Protein (g)	52.2g	6.9g
Fat, total (g)	48g	6.4g
- saturated (g)	23.1g	3.1g
Carbohydrate (g)	42.8g	5.7g
- sugars (g)	8.7g	1.2g
Sodium (mg)	2005mg	266mg

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 Merlot or Shiraz.



1. Make the mash

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of lightly salted water to the boil. Peel the **potato** and cut into 2cm chunks. Peel the **garlic** cloves. Pick and finely chop the **rosemary** leaves. Add the **potato** and **garlic** to the saucepan of boiling water and cook until easily pierced with a knife, **10-15 minutes**. Drain. Return the pan to a medium-high heat with a **drizzle of olive oil**. Add the **rosemary** and cook until fragrant, **1 minute**. Add the **garlic potatoes**, **butter**, **milk** and the **salt** to the **rosemary**. Remove from the heat and mash with a potato masher or fork until smooth. Cover to keep warm.



2. Roast the beef

See Top Steak Tips (bottom) for extra info!

While the potato is boiling, heat a large frying pan over a high heat with a **drizzle of olive oil**. Rub the **garlic & herb seasoning** and a **drizzle of olive oil** over the **premium fillet steak** and add to the hot pan. Sear the **steak** until browned, **1 minute** each side. Transfer to an oven tray lined with baking paper and roast for **8-10 minutes** for medium or until cooked to your liking. Set aside to rest.

TIP: The meat will keep cooking as it rests!



3. Get prepped

While the beef is roasting, trim the **green beans**. Slice the **broccolini** in half lengthways. Roughly chop the **parsley**. Finely chop the **bacon**.



4. Cook the bacon greens

While the beef is resting, wipe out the frying pan and heat a **drizzle of olive oil** over a medium-high heat. Add the **bacon** and cook until golden, **4-5 minutes**. Transfer to a medium bowl. Return the frying pan to a medium-high heat, add the **green beans** and **broccolini**, then cook until softened, **4-5 minutes**. Remove from the heat, add the **parsley** (reserve a pinch for garnish), **bacon** and season with **salt** and **pepper**.



5. Heat the gravy

While the greens are cooking, heat the **homestyle gravy** in a small saucepan over a low heat, stirring until warmed through, **5 minutes**.



6. Serve up

Thickly slice the garlic and herb roast beef. Divide the rosemary and garlic mash, bacon greens and beef between plates. Pour over the gravy to serve. Garnish with the remaining parsley.

Enjoy!

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 10 minutes before slicing.