



SIRLOIN STEAK & PORCINI MUSHROOM SAUCE

WITH GOLDEN FRIES & TOASTED PINE NUTS



Make a creamy
mushroom sauce



Dried Porcini
Mushrooms



Potato



Silverbeet



Green Beans



Eschalot



Garlic



Thyme



Pine Nuts



Sirloin Steak



Cooking Cream



Beef Stock



 Hands-on: **25 mins**
Ready in: **30 mins**
 Naturally gluten-free
Not suitable for Coeliacs

Porcini mushrooms are near legendary for their rich yet earthy umami flavour. In this dish they form an indulgent jus, perfect for drizzling over a seared sirloin steak. Along with potato fries and crunchy pine nuts, this meal with flavours of the forest is the perfect night in to celebrate.

Pantry Staples: Olive Oil

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **oven tray** lined with **baking paper** • **large frying pan**



1 BAKE THE FRIES

Preheat the oven to **220°C/200°C fan-forced**. Place the **dried porcini mushrooms** and the **hot water** in a jug and set aside to soak for **20 minutes**. Slice the **potato** (unpeeled) into 1cm fries. Place the potato on an oven tray lined with baking paper, **drizzle** with **olive oil** and season with **salt** and **pepper**. Toss to coat, then arrange in a single layer. Bake until tender, **25-30 minutes**.



4 COOK THE SIRLOIN

Return the frying pan to a high heat. Drizzle the **sirloin steaks** with **olive oil** and season both sides with **salt** and **pepper**. Once hot, add the steaks to the pan and cook for **2 minutes** on each side for medium-rare, or until cooked to your liking. Using tongs, sear the fat until golden, **30 seconds**. Transfer to a plate and set aside to rest.



2 PREP THE VEGGIES

While the fries are baking, roughly chop the **silverbeet**. Trim the **green beans**. Thinly slice the **eschalot**. Finely chop the **garlic** (or use a garlic press). Pick the **thyme** leaves.



5 MAKE THE MUSHROOM SAUCE

Rinse and finely chop the **porcini mushrooms** (reserve the soaking liquid!). Return the pan to a medium heat with a **drizzle** of **olive oil**. Add the porcini mushrooms, **eschalot** and **thyme** and cook until softened, **1-2 minutes**. Add the **remaining garlic** and cook until fragrant, **1 minute**. Add the **cooking cream**, reserved porcini liquid (**1/2 cup for 2 people / 1 cup for 4 people**) and crumbled **beef stock** (**1/2 cube for 2 people / 1 cube for 4 people**). Simmer until thickened, **4-5 minutes**. Season to taste with **salt** and **pepper**. **TIP:** Add the **steak resting juices** for extra flavour!



3 COOK THE VEGGIES

Heat a large frying pan over a medium-high heat. Add the **pine nuts** and toast, tossing, until golden, **3-4 minutes**. Transfer to a medium bowl. Return the pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **green beans** and cook until softened, **2 minutes**. Add the **silverbeet** and **1/2 the garlic** and cook until wilted, **1-2 minutes**. Transfer to the bowl with the pine nuts.



6 SERVE UP

Thinly slice the sirloin steak. Season the veggies and pine nuts with salt and pepper and toss to combine. Divide the veggies, golden fries and sliced steak between plates. Spoon the creamy porcini mushroom sauce over the steak.

ENJOY!

2/4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
dried porcini mushroom	1 packet	2 packets
hot water*	1 cup	2 cups
potato	2	4
silverbeet	1 bag	2 bags
green beans	1 bag (100 g)	1 bag (200 g)
eschalot	1	2
garlic	2 cloves	4 cloves
thyme	1 bunch	1 bunch
pine nuts	1 packet	2 packets
sirloin steak	2 steaks	4 steaks
cooking cream	1 pack (150 ml)	2 packs (300 ml)
beef stock	1/2 cube	1 cube

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3650kJ (872Cal)	589kJ (141Cal)
Protein (g)	48.7g	7.9g
Fat, total (g)	59.3g	9.6g
- saturated (g)	33.7g	5.4g
Carbohydrate (g)	34.0g	5.5g
- sugars (g)	4.5g	0.7g
Sodium (g)	557mg	90mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

PAIR THIS MEAL WITH

Malbec
or
Cabernet Sauvignon

→ JOIN OUR PHOTO CONTEST!

#HelloFreshAU

We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

Hello@HelloFresh.com.au

2019 | WK14

HelloFRESH