



21 DAY AGED SIRLOIN STEAK

with Truffled Pasta Bake and Rocket



• SPECIALITY INGREDIENT •



HELLO RIGATONI

This pasta's name means 'ridged' because of the lines that run down its sides and help the sauce to cling.



Echalion Shallot



Garlic Clove



Sirloin Steak



Wheat Rigatoni



Crème Fraîche



Truffle Zest



Grated Italian Style Hard Cheese



Rocket



Balsamic Vinegar

30 mins

Juicy sirloin paired with a luxuriously creamy and cheesy pasta bake, combined with the earthy and musky taste of the truffle zest. Served with a side of rocket drizzled in balsamic for a refreshing bitter taste to balance the side. This is one real show-stopper of a dish. As Head Chef Andre notes, make sure to rest the steak for at least 5 minutes after cooking to allow the meat to relax and redistribute all those delicious juices that have centralised during cooking!

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Fine Grater** (or **Garlic Press**), two **Large Saucepans**, a **Measuring Jug**, **Colander**, **Ovenproof Dish**, **Large Frying Pan** and some **Foil**. Now, let's get cooking!



1 PREP TIME

Fill and boil your kettle. We will use it to cook the wheat pasta. Halve, peel and finely dice the **shallot**. Peel and grate the **garlic** (or use a garlic press). Take the **steaks** out of the fridge and pop onto a plate.



2 COOK THE WHEAT PASTA

Pour the **water** from your kettle into a large saucepan and bring back to the boil on high heat with a good pinch of **salt**. Stir in the **wheat rigatoni** and cook for 12 minutes. Meanwhile, heat a splash of **oil** in another large saucepan over medium-low heat. Add the **shallot** and cook until softened, stirring frequently, 3-4 mins. When softened, add the **garlic** and cook for 1 minute more.



3 MAKE THE SAUCE

Add the **water** (see ingredients for amount) and bring to the boil. Squeeze in the **crème fraîche** and stir in **half** the **truffle zest**. Bring back to the boil then remove from the heat. When the **wheat pasta** is cooked, drain in a colander, then stir into the pan with the **creamy sauce**. Mix well and season to taste with **salt** and **pepper**. Transfer to an ovenproof dish, and sprinkle on the **Italian style grated hard cheese**. We will grill it later.



4 STEAK TIME

Heat a splash of **oil** in a large frying pan over high heat. Season the **steaks** with **salt** and **pepper**. When the **oil** is hot, lay the **steaks** in the pan and brown for 1 minute on each side. Once browned, turn, lower the heat slightly and cook for another 1-2 mins on each side. ★ **TIP:** This will cook the steak to medium rare, if you want yours more cooked add a minute or two to the cooking time. Meanwhile, preheat the grill to high.

❗ **IMPORTANT:** The steak is safe to eat when the outside is cooked.



5 GRILL THE WHEAT PASTA

Pop the **wheat pasta** under the grill and cook until the top is nicely browned, bubbly and a bit crispy. This will take around 3-5 mins. Meanwhile, put the **rocket** in a bowl and drizzle with the **balsamic vinegar** and a splash of **olive oil**. Toss to coat.



6 FINISH AND SERVE

When the **steak** is ready, remove from the pan and allow to rest on a chopping board, covered with foil for 2 mins. Share the **wheat pasta** between your plates and sprinkle on the remaining **truffle zest**. Slice the **steak** thinly and arrange on your plate. Serve the **rocket** alongside. **Tuck In!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Echalion Shallot ✱	1	2	2
Garlic Clove ✱	1	2	2
Sirloin Steak ✱	2	3	4
Wheat Rigatoni 13)	200g	300g	400g
Water*	100ml	150ml	200ml
Crème Fraîche 7) ✱	1 pouch	1½ pouches	2 pouches
Truffle Zest	1 sachet	1½ sachets	2 sachets
Italian Style Grated Hard Cheese 7) 8) ✱	1 pack	1½ packs	2 packs
Rocket ✱	1 bag	1½ bags	2 bags
Balsamic Vinegar 14)	1 sachet	1 sachet	2 sachets

*Not Included ✱Store in the Fridge

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 434G	PER 100G
Energy (kJ/kcal)	3989 / 954	919 / 220
Fat (g)	47	11
Sat. Fat (g)	22	5
Carbohydrate (g)	81	19
Sugars (g)	7	2
Protein (g)	61	14
Salt (g)	0.91	0.21

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk 8) Egg 13) Gluten 14) Sulphites

PAIR THIS MEAL WITH

A full bodied red like a Cabernet Sauvignon

🧼 Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

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