



# Chimichurri Buttered Sirloin Steak

with Paprika Chips & Purple Sprouting Broccoli

Premium 35 Minutes • Medium Spice

30



Sirloin Steak



Butter



Potatoes



Smoked Paprika



Garlic Clove



Spring Onion



Coriander



Lime



Chilli Flakes



Purple Sprouting Broccoli

## Before you start

Our fruit and veggies need a little wash before you use them!

## Cooking tools, you will need:

Wide Baking Tray, Aluminum Foil, Zester, Small Bowl, Frying Pan, Lid

## Ingredients

	2P	3P	4P
Sirloin Steak**	2	3	4
Butter 7)**	30g	60g	60g
Potatoes**	450g	700g	900g
Smoked Paprika	1 pot	1 pot	2 pots
Garlic Clove**	1 clove	2 cloves	2 cloves
Spring Onion**	1	2	2
Coriander**	1 bunch	1 bunch	1 bunch
Lime	1	2	2
Chilli Flakes	1 pinch	1 pinch	2 pinches
Purple Sprouting Broccoli**	150g	200g	300g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	549g	100 g
Energy (kJ/kcal)	2640 /631	481 /115
Fat (g)	32	6
Sat. Fat (g)	16	3
Carbohydrate (g)	47	9
Sugars (g)	3	1
Protein (g)	46	8
Salt (g)	0.32	0.06

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

## Contact

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1



## Chip Time

Preheat your oven to 200°C. Take your **steaks** and **butter** out of the fridge. Chop the **potatoes** into 1cm thick slices, then chop into 1cm wide chips (no need to peel). Pop them on a low sided, wide baking tray, drizzle with **oil**, sprinkle over the **smoked paprika**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. Once your oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through cooking. **Tip:** Use two baking trays if necessary, you want the potatoes nicely spread out.

4



## Fry the Steaks

Wipe out the pan and return to the heat with a drizzle of **oil** on high heat. Season the **steaks** with **salt** and **pepper**. When the **oil** is hot, lay the **steaks** in the pan and brown for a minute on each side. Lower the heat slightly and cook for another 1-2 mins on each side for medium-rare. **TIP:** Cook for 1-2 mins more if you like it more cooked. **IMPORTANT:** The steak is safe to eat when the outside is browned. Pop the **steaks** on a plate spread over the **chimichurri butter** and loosely cover with foil. Pop to the side to rest while you cook the **broccoli**.

2



## Prep It

Meanwhile, peel the **garlic clove** and pop into a square of foil with a drizzle of **oil**, then scrunch to enclose it. Roast on the baking tray with your chips until soft, 10-12 mins. Meanwhile, trim and thinly slice the **spring onions**. Roughly chop the **coriander** (stalks and all). Zest and halve the **lime**.

5



## Cook the Broccoli

Once your **steak** is resting, pop your pan back on medium-high heat with a drizzle of **oil**. Add the **broccoli**, season with **salt** and **pepper** and cook for 1-2 mins. Add a splash of **water** to the pan, cover with a lid or some tin foil and leave to steam-fry until the **broccoli** is tender, 4-6 mins. Remove the pan from the heat.

3



## Make the Chimichurri Butter

Pop the **butter** in a small bowl with the **spring onion**, **coriander**, **lime zest** and **chilli flakes** (careful they're hot, add less if you don't like heat). Mash with the back of a fork and mix well until combined. Once the **garlic** is roasted, add that to the bowl and mash in as well. Set aside - this is your **chimichurri butter**. Pop a frying pan (no oil) on a medium-high heat. When hot, add the **lime halves** and cook until charred, 3-4 mins. Remove from the pan to a plate.

6



## Time to Serve

Pop your **steaks** on the plates, pour over any **buttery steak juices** left on the plate. Serve the **paprika chips** and **purple sprouting broccoli** alongside. Serve with a **charred lime half** to squeeze over.

## Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.