



Sirloin Steak

with Lyonnaise Potatoes and Peppercorn Sauce

PREMIUM 45 Minutes

N° 25



Sirloin Steak



Potato



Red Onion



Echalion Shallot



Flat Leaf Parsley



Black Peppercorns



Cider Vinegar



Chicken Stock Powder



Crème Fraîche

Before you start

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

Basic cooking tools, you will need:

Baking Tray, Saucepan, Measuring Jug and Frying Pan.

Ingredients

	2P	3P	4P
Sirloin Steak**	2	3	4
Potato**	1 small pack	1 large pack	2 small packs
Red Onion**	1	1	2
Echalion Shallot**	1	2	2
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Black Peppercorns	1 pot	1½ pots	2 pots
Cider Vinegar 14)	1 sachet	1½ sachets	2 sachets
Chicken Stock Powder	1 sachet	1½ sachets	2 sachets
Water*	100ml	150ml	200ml
Crème Fraîche 7)**	100g	150g	200g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	575g	100g
Energy (kJ/kcal)	2795 /668	487 /116
Fat (g)	35	6
Sat. Fat (g)	16	3
Carbohydrate (g)	51	9
Sugars (g)	7	1
Protein (g)	45	8
Salt (g)	1.06	0.18

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 14) Sulphites

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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Packed in the UK



1. Start the Potato

Preheat your oven to 200°C and take the **steak** out of your fridge. Chop the **potato** into 2cm chunks (no need to peel!), then pop on a baking tray. Drizzle with **oil**, season with **salt** and spread out in a single layer. Roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking.



4. Make the Sauce

Return your now empty pan to medium heat and add a splash of **oil**. Add the **shallot** and stir until soft, 5 mins. Add the crushed **peppercorns** and stir in the **cider vinegar**. Allow the **vinegar** to bubble away. Stir in the **stock powder** and **water** (see ingredients for amount) and allow it to reduce for 3 mins. Stir in the **crème fraîche**, then take off the heat.



2. Caramelize the Onion

Halve, peel and thinly slice the **red onion**. Heat a drizzle of oil in a large saucepan on medium heat. Add the **onion** and season with salt. Stir and cook until soft and caramelised, 15-20 mins. Stir every now and then to make sure it is not burning. When soft, transfer to a bowl and cover to keep warm. We will be adding them to the potato later.



5. Fry the Steak

Heat a splash of **oil** in a frying pan over high heat. Once hot, lay in the **steak**. Cook until browned, 2-3 mins on each side for medium-rare. Cook for a further minute on each side if you like it medium. Transfer to a plate, cover with foil and leave to rest for a few mins. **IMPORTANT: Steak is safe to eat when the outside is no longer pink.**



3. Prep the Rest

Meanwhile, halve, peel and thinly slice the **shallot**. Roughly chop the **parsley** (stalks and all). Crush the **peppercorns** in a freezer bag with the bottom of a saucepan or a rolling pin. Season the **steak** with **salt** and **pepper**.



6. Finish and Serve

When ready, take the **potato** out of your oven and spread the **caramelised red onion** on top of them. Return to your oven to warm through while the **steak** rests. Reheat the **sauce** over medium heat until piping hot. Add any **steak resting juices** and the **parsley** to the **sauce**. Taste and add **salt** if necessary. Share the **potatoes** between your plates. Cut each **steak** thinly and place alongside the **potatoes**. Spoon the **sauce** 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.