



Sirloin Steak

with Hasselback Potatoes and Truffle Mushroom Sauce

Premium 45 Minutes

R 25



Sirloin Steak



Salad Potatoes



Closed Cup Mushrooms



Parsley



Garlic Clove



Soured Cream



Truffle Zest

Before you start

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

Cooking tools, you will need:

Baking Tray, Fine Grater (or Garlic Press), Saucepan, Measuring Jug and Frying Pan.

Ingredients

| | 2P | 3P | 4P |
|------------------------|----------------|----------------|-----------------|
| Sirloin Steak** | 2 | 3 | 4 |
| Salad Potatoes** | 1 small pack | 1 large pack | 2 small packs |
| Closed Cup Mushrooms** | 1 small punnet | 1 large punnet | 2 small punnets |
| Parsley** | 1 bunch | 1 bunch | 1 bunch |
| Garlic Clove** | 1 clove | 2 cloves | 2 cloves |
| Water for the Sauce* | 50ml | 75ml | 100ml |
| Soured Cream 7)** | 75g | 100g | 150g |
| Truffle Zest | 1 sachet | 1 sachet | 2 sachets |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 476g | 100g |
| Energy (kJ/kcal) | 2201/526 | 462/111 |
| Fat (g) | 25 | 5 |
| Sat. Fat (g) | 12 | 3 |
| Carbohydrate (g) | 32 | 7 |
| Sugars (g) | 4 | 1 |
| Protein (g) | 43 | 9 |
| Salt (g) | 0.45 | 0.09 |

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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Potato Time!

Preheat your oven to 200°C. Remove the **steaks** from the fridge to bring them up to room temperature. Place a few **potatoes** at a time in between two wooden spoon handles on a board (see picture). Make slices widthways at 3mm intervals, making sure not to cut the whole way through. Repeat with the remaining **potatoes**.



Roast the Potatoes

Put the **potatoes** on a large baking tray. Season with a generous pinch of **salt** and **pepper** and drizzle with **oil**. Toss to coat then roast on the top shelf of your oven until golden and tender, 35-40 mins.



Get Prepped

Meanwhile, thinly slice the **mushrooms**. Finely chop the **flat leaf parsley** (stalks and all). Peel and grate the **garlic** (or use a garlic press).



Cook the Sauce

Heat a drizzle of **oil** in a large saucepan on medium-high heat. Once hot, add the **mushrooms** and season with **salt** and **pepper**. Stir fry until golden brown, 5-7 mins, then stir in the **garlic** and cook for 1 minute. Pour in the **water** (see ingredients for amount), season with **salt** and **pepper** again and allow it to reduce by half, 1-2 mins. Stir in the **soured cream**, then remove from the heat and set aside.



Steak Time!

10 mins before the **potatoes** are cooked, heat a drizzle of **oil** in a frying pan 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 another 1-2 mins more if you like it more browned. **IMPORTANT:** The steak is safe to eat when the outside is cooked. Remove to a board and cover with foil to rest for a couple of minutes.



Finish and Serve

Reheat the **sauce** and add a splash of **water** if it needs it. Add the **truffle powder** and **half** the **parsley** and stir together, then taste and add **salt** and **pepper** if necessary. Thinly slice the **steak** and serve on plates with the **hasselback potatoes** alongside and the **truffle mushroom sauce** spooned over. Sprinkle over the remaining **parsley**.

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.