



Sirloin Steak and Chorizo Salsa with Smoky Wedges and Salad

Premium 35 Minutes • Little Spice • 1 of your 5 a day

30



Sirloin Steak



Potato



Smoked Paprika



Vine Tomatoes



Garlic Clove



Rocket



Chorizo



Red Wine Vinegar

Before you start

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

Cooking tools, you will need:

Baking Tray, Garlic Press, Bowls, Frying Pan.

Ingredients

	2P	3P	4P
Sirloin Steak**	2	3	4
Potato**	450g	700g	900g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Vine Tomatoes	2	3	4
Garlic Clove	1	2	2
Rocket**	40g	60g	80g
Chorizo**	60g	90g	120g
Red Wine Vinegar (14)	1 sachet	1 sachet	2 sachets
Olive Oil	1 tbsp	1½ tbsps	2 tbsps

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	559g	100g
Energy (kJ/kcal)	2728/652	488/117
Fat (g)	32	6
Sat. Fat (g)	12	2
Carbohydrate (g)	43	8
Sugars (g)	3	1
Protein (g)	51	9
Salt (g)	1.80	0.32

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

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

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



Roast the Wedges

Preheat your oven to 200°C. Take the **steaks** out of the fridge and pop onto a plate. Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop the **wedges** on a large baking tray in a single layer. Drizzle with **oil**, and sprinkle on the **smoked paprika** and season with **salt** and **pepper**. Toss to coat in the **oil**, then roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking.



Cook the Steaks

When the **wedges** have 10 mins left, wipe out the frying pan and return to high heat with a drizzle of **oil**. 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. Once browned, 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 like yours less rare just cook for 1-2 mins more.* **IMPORTANT:** *The steak is safe to eat when the outside is browned.*



Prep Time

Meanwhile, chop the **tomatoes** into 1cm chunks. Peel and grate the **garlic** (or use a garlic press). Take a **quarter** of the **rocket** and finely chop (we will use this as a herb for the salsa). Pop the rest of the **rocket** into a bowl with **half** the **tomatoes**.



Finish Off

While the **steaks** cook, do any washing up that needs doing and get ready to serve. Dress the **rocket** and **tomato salad** with a drizzle of **olive oil** and toss to coat. Arrange on your plates. When the **steaks** are cooked, transfer to the your chopping board and allow to rest for a couple of mins.



Start the Salsa

Heat a splash of **oil** in a large frying pan over medium heat. Add the **chorizo** and cook for 2 mins until the **chorizo** starts to release its fragrant **oil**. Add the **garlic** and remaining **tomatoes**. Cook for a minute more. Remove from the heat and stir in the **red wine vinegar** and **olive oil** (see ingredients for amount). Transfer to a small bowl, allow to cool for a minute and then stir in the **chopped rocket**. **Salsa** made! Keep the pan.



Serve

Pop the **wedges** onto your plates next to the **rocket salad**. Thinly slice the **steak** and arrange alongside. Finish by spooning the **salsa** over the **steak**.

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.