



# Sirloin Steak and Creamy Tarragon Sauce with Handcut Chips and Rocket Salad

Premium 35 Minutes

32



Sirloin Steak



Potatoes



Tarragon



Rocket



Wild Mushroom Paste



Creme Fraiche



French Dressing

## Before you start

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

## Cooking tools, you will need:

Baking Tray, Large Bowl, Large Frying Pan.

## Ingredients

	2P	3P	4P
Sirloin Steak**	2	3	4
Potatoes**	450g	700g	900g
Tarragon**	1 bunch	1 bunch	1 bunch
Rocket**	40g	60g	80g
Water for the Sauce*	100ml	150ml	200ml
Wild Mushroom Paste	15g	22g	30g
Crème Fraîche** 7)	75g	120g	150g
French Dressing 9)	1 sachet	2 sachets	2 sachets

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>488g</b>	<b>100g</b>
Energy (kJ/kcal)	2790/667	572/137
Fat (g)	35	7
Sat. Fat (g)	15	3
Carbohydrate (g)	46	9
Sugars (g)	5	1
Protein (g)	44	9
Salt (g)	1.12	0.23

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 9) Mustard

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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HelloFresh UK  
Packed in the UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ

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## Prep the Chips

Preheat your oven to 200°C and remove the **sirloin steaks** from the fridge and allow them to come up to room temperature. Chop the **potatoes** lengthways into 2cm slices, then chop into 2cm wide chips (No need to peel).



## Cook the Chips

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.** When the oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through.



## Prep the Rest

Pick the **tarragon leaves** from their stalks and roughly chop (discard the stalks). Pop the **rocket** into a large bowl (we'll dress this later).



## Cook the Steaks

15 mins before the **chips** are done, heat a drizzle of **oil** in a large frying pan on high heat. When the **oil** is hot, lay the **steaks** into the pan. Season them with **salt** and **pepper** and fry until browned, 1 min on each side. Lower the heat slightly and cook for another 1-2 mins on each side if you want them medium-rare. **TIP: Cook for 1-2 mins more if you like it more cooked.** When ready, remove to a board, cover with foil and allow to rest for a couple of mins. **IMPORTANT: Wash your hands and equipment after handling raw meat. The steak is safe to eat when the outside is browned.**



## Sauce Time

Whilst the **steak** rests, return the pan (no need to wipe) to a medium-high heat. Add the **water for the sauce** (see ingredients for amount) and stir in the **wild mushroom paste**. Bring it to a simmer then stir through the **crème fraîche** and **chopped tarragon**. Simmer for 1 min and remove from the heat. When the **sauce** is ready, slice the rested **steaks** widthways into 1cm slices.



## Time to Serve

Once everything is ready, reheat the **sauce** if necessary. Add the **French dressing** to the **rocket** and mix well to coat. Transfer the **steaks** to your plates and pour over the **creamy tarragon sauce**. Serve with the **chips** and **rocket salad** alongside.

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.