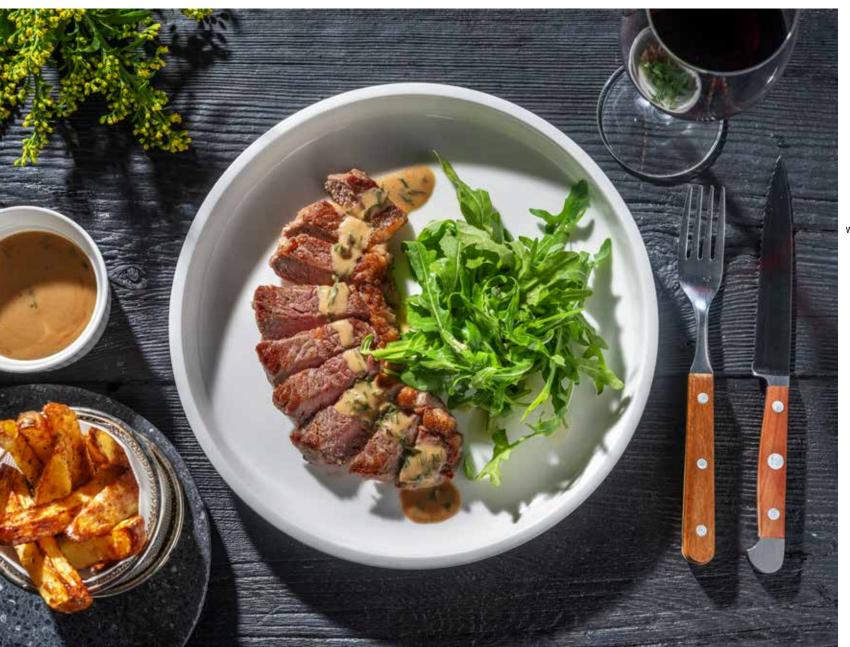


# Sirloin Steak and Creamy Tarragon Sauce with Handcut Chips and Rocket Salad

32

Premium 35 Minutes









Tarragon





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	
Creme Fraiche** 7)	75g	120g	150g	
French Dressing 9)	1 sachet	2 sachets	2 sachets	
*Not Included **Store in the Fridge				

#### **Nutrition**

	Per serving	Per 100g
for uncooked ingredient	488g	100g
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.

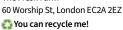
#### Contact

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## 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 **creme fraiche** 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.