



# Sirloin Steak and Handcut Rosemary Chips with Garlic & Rosemary Butter and Garlicky Green Beans

Premium 40 Minutes

32



Unsalted Butter



Sirloin Steak



Rosemary



Potatoes



Garlic Clove



Green Beans

## Before you start

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

## Cooking tools, you will need:

Baking Tray, Aluminium Foil, Garlic Press and Frying Pan.

## Ingredients

	2P	3P	4P
Unsalted Butter** 7)	20g	30g	40g
Sirloin Steak**	2	3	4
Rosemary**	1 bunch	1 bunch	1 bunch
Potatoes**	450g	700g	900g
Garlic Clove**	2	3	4
Green Beans**	150g	200g	300g

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	498g	100g
Energy (kJ/kcal)	2448 /585	492 /117
Fat (g)	27	5
Sat. Fat (g)	13	3
Carbohydrate (g)	43	9
Sugars (g)	4	1
Protein (g)	44	9
Salt (g)	0.26	0.05

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

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

You can recycle me!



## Cook the Potatoes

Preheat your oven to 200°C. Remove the **butter** and **steaks** from the fridge to allow them to come up to room temperature. Pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks). Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel). Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt, pepper** and half the **rosemary**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.



## Make the Butter

Once the **garlic** has roasted, remove from the foil and mash with a fork. Pop into a small bowl with the **butter** and remaining **rosemary**. Season with **salt** and **pepper**, then mix to combine and set aside.



## Prep Time

Peel the **garlic** cloves. Pop half into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. When the oven is hot, roast the **potatoes** on the top shelf until golden, 25-30 mins. Turn the **potatoes** halfway through. Add the **garlic parcel** to the tray for 10-12 mins of cooking time then remove. Meanwhile, grate the remaining **garlic** (or use a garlic press).



## Cook the Steaks

Pop the (now empty) frying pan back on high heat with a drizzle of **oil**. Season the **steaks** with **salt** and **pepper**. When the **oil** is hot, lay them in the pan 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. Once cooked, transfer the **steaks** to a plate. Spoon over the **butter**, cover with foil and allow to rest for a couple of mins. **IMPORTANT:** Wash your hands after handling raw meat. The steak is safe to eat when the outside is browned.



## Cook the Green Beans

Trim the **green beans**. Heat a drizzle of **oil** in a frying pan on medium-high heat. Once the pan is hot, add the **green beans** and stir-fry until starting to char, 2-3 mins. Stir in the **grated garlic**, turn the heat down to medium and cook for 1 min. Then add a splash of **water** and immediately cover with a lid or some foil. Allow to cook until the **beans** are tender, 4-5 mins. Then transfer to a bowl and cover to keep warm.



## Finish and Serve

Thinly slice the **steak**, then plate up with the **potatoes** and **garlicky green beans** alongside. Drizzle any **buttery juices** 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.