



Sirloin Steak and Red Wine Jus

with Blue Cheese Dauphinoise and Honey Roasted Carrots

Premium 45 Minutes • 1 of your 5 a day

32



Sirloin Steak



Potatoes



Garlic Clove



Creme Fraiche



Chicken Stock Paste



Grated Hard Italian Style Cheese



Danish Blue Crumb Pot



Carrot



Honey



Red Wine Jus Paste

Before you start

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

Cooking tools, you will need:

Saucepan, Garlic Press, Colander, Baking Tray, Ovenproof Dish and Frying Pan.

Ingredients

| | 2P | 3P | 4P |
|--|----------|------------|-----------|
| Sirloin Steak** | 2 | 3 | 4 |
| Potatoes** | 450g | 700g | 900g |
| Garlic Clove** | 1 | 1 | 2 |
| Reserved Potato Water* | 75ml | 100ml | 150ml |
| Creme Fraiche** 7) | 150g | 225g | 300g |
| Chicken Stock Paste | 10g | 15g | 20g |
| Grated Hard Italian Style Cheese** 7) 8) | 25g | 40g | 40g |
| Blue Cheese** 7) | 30g | 45g | 60g |
| Carrot** | 3 | 5 | 6 |
| Honey | 1 sachet | 1½ sachets | 2 sachets |
| Water for the Jus* | 150ml | 225ml | 300ml |
| Red Wine Jus Paste 10) 14) | 15g | 22g | 30g |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 695g | 100g |
| Energy (kJ/kcal) | 3819/913 | 549/131 |
| Fat (g) | 51 | 7 |
| Sat. Fat (g) | 28 | 4 |
| Carbohydrate (g) | 62 | 9 |
| Sugars (g) | 21 | 3 |
| Protein (g) | 54 | 8 |
| Salt (g) | 2.84 | 0.41 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 10) Celery 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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1



Boil the Potatoes

Preheat your oven to 200°C. Bring a large saucepan of **water** with ½ **tsp salt** to the boil for the **potatoes**. Remove the **steaks** from your fridge to allow them to come up to room temperature. Peel and slice the **potatoes** into 1 cm wide rounds. Once boiling, add the **potato slices** to the **water** and simmer until just tender, 8-12 mins. **TIP:** The potatoes are cooked when you can easily slip a knife through them.

2



Make the Dauphinoise Sauce

Meanwhile, peel and grate the **garlic** (or use a garlic press). Once the **potatoes** are cooked, reserve some of the **cooking water** (see ingredient list for amount), then carefully drain in a colander. Heat a drizzle of **oil** in a large frying pan on medium heat. Add the **garlic** and cook until fragrant, 30 secs. Then add the **creme fraiche**, **chicken stock paste**, **reserved potato water** and **half the grated hard Italian style cheese**. Mix together, bring to the boil, then remove from the heat. Stir through **half the blue cheese** until smooth.

3



Roast the Carrots

Meanwhile, trim the **carrots** then halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons. Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread them out in a single layer. When the oven is hot, roast on the top shelf until tender, 20-25 mins. Turn halfway through. When 5 mins remain, drizzle over the **honey** then roast for the remaining time. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

4



Assemble and Bake

Arrange the **cooked potato slices** in layers in an appropriately sized ovenproof dish, then pour over the **creamy mixture**. Sprinkle the remaining **cheeses** on top. Bake on the top shelf of your oven until golden brown and bubbly, 15-20 mins. **TIP:** Put the dish onto a baking tray to catch any drips.

5



Fry Time

Meanwhile, clean the frying pan and return to the heat with a drizzle of **oil**. Season the **steaks** with **salt** and **pepper**. When hot, lay the **steaks** into the pan and fry until browned, 1 min on each side. Lower the heat to medium 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 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.

6



Finish and Serve

While the **steaks** rest, pour the **water for the jus** (see ingredients for amount) into the (now empty) frying pan. Bring to the boil, then stir in the **red wine jus paste**. Reduce the heat slightly, then bubble away until the **sauce** has reduced by half, 5-6 mins. Once glossy and thickened, remove from the heat. Slice the **steaks** thinly and transfer to your plates. Spoon over the **red wine jus** and serve with the **dauphinoise** and **carrots** 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.