



Sirloin Steak & Bearnaise Sauce

with Rosemary Chips & Pea Shoot Salad

Premium 35 Minutes

N° 30



Sirloin Steak



Rosemary



Potatoes



Tarragon



Dijon Mustard



Red Wine Vinegar



Hollandaise Sauce



Pea Shoots

Before you start

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

Cooking tools, you will need:

Baking Tray, Bowl, Frying Pan, Aluminium Foil, Saucepan.

Ingredients

	2P	3P	4P
Sirloin Steak**	2	3	4
Rosemary**	1 bunch	1 bunch	1 bunch
Potatoes**	450g	700g	900g
Tarragon**	1 bunch	1 bunch	1 bunch
Dijon Mustard 9)	½ pot	¾ pot	1 pot
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Hollandaise Sauce 7) 8) 9)	100g	150g	200g
Pea Shoots**	40g	60g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	495g	100g
Energy (kJ/kcal)	3937 /941	796 /190
Fat (g)	32	7
Sat. Fat (g)	12	2
Carbohydrate (g)	42	9
Sugars (g)	1	1
Protein (g)	44	9
Salt (g)	0.56	0.11

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 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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Prep

Preheat your oven to 200°C. Remove the **steaks** from your fridge to come up to room temperature. Pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks).



Fry the Steak

Ten mins before the **chips** are ready, heat a drizzle of **oil** in a large frying pan on high heat. Season with **salt** and **pepper**. When the **oil** is hot, lay the **steaks** in the pan and brown for one minute on each side. Lower the heat slightly and cook for another 1-2 mins on each side for medium-rare. **TIP:** Cook for 1-2 mins more if you like it more cooked. **IMPORTANT:** The steak is safe to eat when the outside is browned. Once cooked, transfer to a board, cover with foil and allow to rest for a couple of mins.



Chip Time

Chop the **potatoes** lengthways into 1-2cm slices, then chop into 1-2cm wide chips. Pop them on a baking tray and drizzle with **oil**. Sprinkle over the **rosemary** and season with **salt** and **pepper**. Toss to coat and spread out in a single layer and bake on the top shelf of your oven until golden turning halfway through, 20-30 mins. **Tip:** Use two baking trays if necessary, you want the chips nicely spread out.



Finish Off

Whilst the **steak** rests, pop the **hollandaise** in a small saucepan along with the **tarragon**. Gently heat on medium heat stirring occasionally until piping hot, 1-2 mins. This is your Bearnaise! Add a splash of **water** if it has thickened too much. Add the **pea shoots** to the bowl with the **dijon dressing** and toss to dress the **salad**.



Finish the Prep

Meanwhile, pick the **tarragon leaves** from their stalks and roughly chop (discard the stalks). In a medium bowl, combine the **Dijon mustard** (see ingredients for amount), **red wine vinegar** and **olive oil** (see ingredients for amount). Add a pinch of **sugar**, mix well until combined, season to taste with **salt** and **pepper** and set aside - we'll dress the **salad** just before serving.



Finish & Serve

Once everything is ready, thinly slice your **steaks** and arrange to one side of the plate. Pour over the **bearnaise sauce**. Serve the **chips** and **pea shoot 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.