



Sirloin Steak and Mini Hasselback Potatoes

with Green Beans and Creamy Truffle Sauce

Premium 45 Minutes

32



Salad Potatoes



Shallot



Green Beans



Sirloin Steak



Chicken Stock
Paste



Creme Fraiche



Truffle Zest

Before you start

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

Cooking tools, you will need:

Spoon, Small Saucepan, Aluminium Foil, Frying Pan, Plate and Baking Tray.

Ingredients

	2P	3P	4P
Salad Potatoes**	350g	500g	700g
Shallot**	1	1	2
Green Beans**	150g	200g	300g
Sirloin Steak**	2	3	4
Water for the Sauce*	150ml	225ml	300ml
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** 7)	75g	120g	150g
Truffle Zest	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	500g	100g
Energy (kJ/kcal)	2477 /592	495 /118
Fat (g)	31	6
Sat. Fat (g)	15	3
Carbohydrate (g)	34	7
Sugars (g)	7	1
Protein (g)	45	9
Salt (g)	1.38	0.28

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

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Packed in the UK

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Make the Hasselbacks

Preheat your oven to 200°C. Place a few **potatoes** at a time in between two wooden spoon handles. Make slices widthways at 3mm intervals, making sure not to cut the whole way through. Repeat with the remaining **potatoes**. Put the **potatoes** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Roast on the top shelf of your oven until golden and tender, 35-40 mins.



Cook the Steak

Heat a drizzle of **oil** in a frying pan on high heat. Season the **steaks** with **salt** and **pepper**. When the **oil** is hot, lay the **steaks** 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 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 plate, cover with foil and allow to rest for a couple of mins.



Finish the Prep

Meanwhile, halve, peel and thinly slice the **shallot**. Trim the **green beans** then chop into half. Remove the **steaks** from the fridge to allow them to come up to room temperature. **IMPORTANT:** Wash your hands after handling raw meat.



Cook the Beans

Once the **steak** is out of the pan, wipe out the pan with kitchen paper. Pop back on medium-high heat with a drizzle of **oil**. Add the **beans**, season with **salt** and **pepper**, then stir-fry until tender, 4-6 mins. **TIP:** Add a splash of water and cover to steam them if needed.



Make the Sauce

Heat a drizzle of **oil** in a small saucepan on a medium-high heat. When hot, add the **shallot** and cook until soft, 3-5 mins. Add the **water** (see ingredients for amount) and **chicken stock paste**. Bring to the boil and cook until reduced by half, 5-6 mins. Add the **creme fraiche**, bring to the boil and remove the pan from the heat.



Time to Serve

Pour any **resting juices** from the **steak** into the **sauce** along with **half** of the **truffle zest**. Stir well and reheat until piping hot. Thinly slice the **steak** and share between your plates. Serve with the **hasselback potatoes** and **beans** alongside. Drizzle over the **sauce** and sprinkle over the remaining **truffle zest**.

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.