



Steak au Poivre and Truffle Chips with Roasted Asparagus and Red Wine Jus

Premium 40 Minutes

25



Sirloin Steak



White Potato



Echalion Shallot



Asparagus



Black Peppercorns



Red Wine Stock Paste



Butter



Truffle Zest

Before you start

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

Cooking tools, you will need:

Two Baking Trays, Frying Pan and Measuring Jug.

Ingredients

	2P	3P	4P
Sirloin Steak**	2	3	4
White Potato**	1 small pack	1 large pack	2 small packs
Echalion Shallot**	1	1	2
Asparagus**	1 small pack	1 medium pack	1 large pack
Black Peppercorns	1 small pot	1 large pot	2 small pots
Water*	150ml	225ml	300ml
Red Wine Stock Paste 14)	1 sachet	1 sachet	2 sachets
Butter 7) **	30g	45g	60g
Truffle Zest	1 sachet	1 sachet	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	517g	100g
Energy (kJ/kcal)	2724 /651	527 /126
Fat (g)	31	6
Sat. Fat (g)	16	3
Carbohydrate (g)	49	10
Sugars (g)	7	1
Protein (g)	44	9
Salt (g)	2.24	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **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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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Get Started

Remove the **steaks** from the fridge to bring them up to room temperature. Preheat your oven to 200°C. Peel the **potatoes** and chop into 2cm wide **wedges**. Pop them on a baking tray, drizzle with **oil** and season with **salt** and **pepper**. Toss to coat then spread out and roast on the top shelf of your oven until golden, 25-30 mins, turning halfway.



Roast the Asparagus

Meanwhile, halve, peel and thinly slice the **shallot**. Trim the bottom 2cm from the **asparagus**. Put the **asparagus** on another baking tray, drizzle with **oil** and season with **salt** and **pepper**. When you turn the **potatoes**, add the **asparagus** and roast on the middle shelf of your oven until soft, 12-15 mins.



Coat the Steak

Meanwhile, crush the **peppercorns** in a pestle and mortar until coarsely ground. **TIP:** Alternatively, put the **peppercorns** in a sandwich bag and crush using the base of a pan. Tip onto a plate. Put the **steaks** on another plate and season with salt. Drizzle with **oil** on each side. Lay the **steaks** in the **peppercorns** to coat them, turning to ensure each side is well coated. **IMPORTANT:** Remember to wash your hands after handling raw meat.



Cook the Steak

Put a frying pan on high heat with a drizzle of **oil**. When the **oil** is hot, lay the **steaks** in the pan and brown for a minute on each side. Once browned, lower the heat slightly and cook for another 1-2 mins on each side. **TIP:** This will cook the steak to medium rare - if you like yours less rare just cook for 1-2 mins more. **IMPORTANT:** Steak is safe to eat when the outside is no longer pink. Transfer to a board to rest. Wipe out the pan, we will use it again.



Make the Sauce

Return the now empty steak pan to medium heat with a drizzle of **oil**. Add the **shallot** and cook until soft, 3-4 mins. Add the **water** (see ingredients for amount) and **red wine stock paste**. Bring to the boil, stirring to dissolve the **stock pot**, then reduce the heat slightly and simmer until thickened and glossy, 1-2 mins. Remove from the heat and stir in the **butter** and any **juices** from the **steak**.



Serve

Remove the **wedges** from the oven and sprinkle over the **truffle zest**. Toss to coat then divide between your plates along with the roasted **asparagus**. Slice the **steak** and serve alongside the **veg** with the **red wine jus** drizzled all around.

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.