

Sirloin Steak and Red Wine Jus

with Proper Roast Potatoes and Garlic Chilli Purple Sprouting Broccoli

Premium 35 Minutes • Little Spice

















Red Wine Jus Paste





Purple Sprouting Broccoli





Before you start

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

Cooking tools, you will need:

Kettle, Baking Tray, Saucepan, Garlic Press, Colander, Frying Pan, Wooden Spoon, Measuring Jug.

Ingredients

	2P	3P	4P
Potato**	450g	700g	900g
Beef Sirloin Steak**	2	3	4
Garlic Clove**	2 cloves	3 cloves	4 cloves
Purple Sprouting Broccoli**	150g	230g	300g
Red Chilli**	1/2	1	1
Plain Flour 13)	8g	12g	16g
Water for the Sauce*	250ml	375ml	500ml
Red Wine Jus Paste 10) 14)	1 pot	1½ pots	2 pots
*National and **Chaus in the Friday			

^{*}Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	635g	100g
Energy (kJ/kcal)	2336 /558	368 /88
Fat (g)	19	3
Sat. Fat (g)	8	1
Carbohydrate (g)	51	8
Sugars (g)	4	1
Protein (g)	49	8
Salt (g)	1.67	0.26

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

10) Celery 13) Gluten 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.

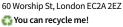
Contact

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







Start the Potatoes

Fill and boil your kettle. Preheat your oven to 220°C. Pour a good glug of oil onto a baking tray (to completely cover the bottom) and pop in your oven. Peel the **potatoes**, chop them into 3cm chunks. Pour the boiling **water** into a large saucepan on high heat with ½ tsp of **salt**. Add the **potatoes** to the boiling **water** and cook for 5-6 mins or until the edges have softened when you poke them with a knife. Remove your **steaks** from the fridge.



Get Prepped

Peel and grate the **garlic** (or use a garlic press). Trim the ends of the **broccoli**. Halve the **chilli** lengthways, deseed then slice thinly. Pop the **broccoli**, **chilli** and **garlic** on a baking tray mix together. Drizzle with **oil**, season with **salt** and **pepper**. Set aside.



Get Roasting

Once the **potatoes** are ready, drain in a colander, pop back into the pan then sprinkle on the **flour**. Give your pan a shake to fluff up the **potato**. Take your hot baking tray out of your oven, carefully transfer your **potatoes** onto it in a single layer, turning in the **oil**. Season the **potatoes** with **salt**, then roast on the top shelf of your oven until golden, 30-35 mins, turn halfway through.



Broccoli

When the **potatoes** have 10 minutes left in the oven, place the tray with **broccoli** on the middle shelf. Roast for 8-10 mins.



Steak Time

Meanwhile, heat a drizzle of **oil** in a separate frying pan on high heat. Season the **steaks** with **salt** and **pepper**. When the **oil** is hot, lay the **steaks** in the pan and brown for a 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 cooked. Remove from the heat and place on a board to rest. Cover with foil.



Make the Sauce and Serve

In the same pan, add the **water** (see ingredients for amount) and **red wine jus paste**. Stir well to combine and allow to simmer for 4-5 mins, until thickened. Stir in any resting **juices** from the **steak**. Serve the **roast potatoes** and **purple sprouting broccoli** alongside the **steak**. Drizzle with the **red wine jus**.

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.