

# Chargrilled Chimichurri Steak & Corn

with Capsicum & Pineapple Salad

Grab your Meal Kit with this symbol



Potato



Pineapple Slices



Corn



Lime



Mild Caribbean Jerk Seasoning



Premium Sirloin Tip



Chargrilled Capsicum Strips



Cos Lettuce



Chimichurri Sauce



Coconut Sweet Chilli Mayonnaise

### Recipe Update

The recent wet weather conditions across the East Coast have impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 25-35 mins  
 Ready in: 35-45 mins  
 Naturally Gluten-Free  
*Not suitable for coeliacs*

From the premium sirloin tip to the juicy charred corn and sweet and tangy salad, the barbie really brings out the flavours of the ingredients in this summery spread. Pop some hand-cut wedges in the oven while everything else is grilling and you're done!

### Pantry items

Olive Oil, Butter

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

BBQ · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
pineapple slices	1 tin	2 tins
corn	1 cob	2 cobs
lime	½	1
butter*	15g	30g
mild Caribbean jerk seasoning	½ sachet	1 sachet
premium sirloin tip	1 small packet	1 large packet
chargrilled capsicum strips	1 medium packet	2 medium packets
cos lettuce	½ head	1 head
chimichurri sauce	1 medium packet	1 large packet
coconut sweet chilli mayonnaise	1 packet (50g)	1 packet (100g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3367kJ (804Cal)	473kJ (113Cal)
Protein (g)	40.2g	5.6g
Fat, total (g)	43.9g	6.2g
- saturated (g)	8.9g	1.2g
Carbohydrate (g)	58.3g	8.2g
- sugars (g)	34.6g	4.9g
Sodium (mg)	661mg	93mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Bake the wedges

Preheat the BBQ to a high heat. Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into wedges. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.

**TIP:** If your oven tray is crowded, divide the wedges between two trays.



## Grill the fruit

While the beef is resting, grill the **pineapple** until charred, **2-3 minutes** each side. Grill the **lime**, cut-side down, until charred, **4-6 minutes**. Transfer to a plate.

**No BBQ?** Return frying pan to a high heat. Cook pineapple until lightly charred, 2-3 minutes each side. Cut lime into wedges and set aside to serve fresh.



## Get prepped

While the wedges are baking, drain the **pineapple slices**. Halve the **corn** and **lime**. In a small heatproof bowl, microwave the **butter** in **10 second** bursts, until softened. Add the **mild Caribbean jerk seasoning** (see ingredients) to the **butter**. Stir to combine, then set aside. In a medium bowl, combine a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Add the **premium sirloin tip**, turning to coat.

**TIP:** If you don't have a microwave, set the butter aside at room temperature to warm up and combine later!



## Toss the salad

Roughly chop the grilled **pineapple** and **chargrilled capsicum strips**. Finely shred the **cos lettuce** (see ingredients). In a large bowl, combine the **capsicum**, **pineapple**, **lettuce**, a good squeeze of the **charred lime juice** and a drizzle of **olive oil**. Season, then toss to combine.



## Grill the steak & corn

When the BBQ is hot, sear the **sirloin** until browned all over, **1 minute** on all sides, then grill, turning occasionally, **15-20 minutes** for medium, or until cooked to your liking. Transfer to a plate to rest for **10 minutes**. Meanwhile, grill the **corn**, turning frequently, until charred all over, **10-15 minutes**. Transfer to a plate and top with the **spiced butter**.

**No BBQ?** In a large frying pan, heat a drizzle of olive oil over a high heat. When oil is hot, sear sirloin until browned, 1 minute on all sides. Transfer to a lined oven tray. Roast for 17-22 minutes for medium or to your liking. Remove from oven and cover with foil to rest for 10 minutes. Meanwhile, bring a medium saucepan of water to the boil. Cook corn in boiling water until tender and bright yellow, 5 minutes. Drain, then top with spiced butter.



## Serve up

Slice the chargrilled steak. Top with the **chimichurri sauce**. Bring the steak, corn and capsicum and pineapple salad to the table. Serve with the wedges, **coconut sweet chilli mayonnaise** and any remaining charred lime.

Enjoy!