



Garlic-Herb Roast Beef & Homestyle Gravy

with Rosemary-Garlic Mash & Bacon Greens

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Potato



Garlic



Rosemary



Garlic & Herb Seasoning



Premium Fillet Steak



Broccolini



Parsley



Diced Bacon



Homestyle Gravy

Hands-on: **35-45 mins**
Ready in: **35-45 mins**

Cosy up to a slightly fancier version of home-cooking with this succulent and mouth-watering garlic and herb beef. Paired with a creamy rosemary mash and pan seared broccolini, then topped with crispy bits of bacon, this dish will make you fall in love with the classic Sunday roast all over again. For an added slice of heaven, dig into decadent chocolate brownies for dessert!

Pantry items

Olive Oil, Butter, Milk

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

Medium saucepan with a lid · Large frying pan · Oven tray lined with baking paper · Small saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
rosemary	½ bunch	1 bunch
butter*	40g	80g
milk*	2 tbs	¼ cup
salt*	¼ tsp	½ tsp
garlic & herb seasoning	1 sachet	2 sachets
premium fillet steak	1 packet	1 packet
broccolini	2 bunches	4 bunches
parsley	1 bunch	1 bunch
diced bacon	1 packet	1 packet
homestyle gravy	1 packet (300g)	2 packets (600g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3430kJ (820Cal)	466kJ (111Cal)
Protein (g)	52.5g	7.1g
Fat, total (g)	43.5g	5.9g
- saturated (g)	22.5g	3.1g
Carbohydrate (g)	51.4g	7.0g
- sugars (g)	10.3g	1.4g
Sodium (g)	1930mg	261mg

Allergens

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

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

Fancy a Drop?

We recommend pairing this meal with Merlot or Shiraz



1. Make the mash

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of lightly salted water to the boil. Peel the **potato** and cut into 2cm chunks. Peel the **garlic** cloves. Pick and finely chop the **rosemary** leaves (see ingredients list). Add the **potato** and **garlic** to the saucepan of boiling water and cook until easily pierced with a knife, **10-15 minutes**. Drain the **potato** and **garlic**. Return the saucepan to a medium-high heat with a **drizzle of olive oil**. Add the **rosemary** and cook until fragrant, **1 minute**. Add the **garlic potato, butter, milk** and the **salt** to the saucepan with the **rosemary**. Remove from the heat and mash with a potato masher or fork until smooth. Cover with a lid to keep warm.



4. Cook the bacon & broccolini

While the steak is resting, return the frying pan to a medium-high heat with a **drizzle of olive oil**. Add the **diced bacon** and cook, tossing, until golden, **4-5 minutes**. Transfer to a bowl. Return the frying pan to a medium-high heat, add the **broccolini** and cook until softened, **5-6 minutes**. Remove from the pan from the heat. Add the **parsley** and return the **bacon** to the pan. Season with **salt** and **pepper**.



2. Cook the beef

While the potato is cooking, rub the **garlic & herb seasoning** with a **drizzle of olive oil** over the **premium fillet steak**. Heat a large frying pan over a high heat. Add the **beef** to the hot pan and sear until browned, **1 minute** on all sides. Transfer to an oven tray lined with baking paper and roast for **8-10 minutes** for medium or until cooked to your liking. Remove the tray from the oven and set aside to rest for **10 minutes**.

TIP: The beef will keep cooking as it rests!



5. Heat the gravy

While the broccolini is cooking, heat a small saucepan over a low heat and add the **homestyle gravy**. Cook, stirring, until warmed through, **5 minutes**.



3. Get prepped

While the beef is roasting, cut the **broccolini** in half lengthways. Roughly chop the **parsley** leaves.



6. Serve up

Thickly slice the beef. Divide the rosemary-garlic mash and bacon greens between plates and serve with the garlic-herb roast beef. Pour the homestyle gravy over the beef.

Enjoy!



Chocolate Brownies

with White Chocolate Drizzle

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Chocolate Brownie Mix



Dark Chocolate Chunks



Mini White Chocolate Chips

Hands-on: 15 mins
Ready in: 35 mins
(plus cooling)

Why eat chocolate when you can eat double chocolate! That's why these chocolate brownies get an extra white chocolate drizzle to top them off. It takes hardly any effort to create a stunning effect on your brownies for maximum wow-factor.

Pantry items

Butter, Eggs

Before you start

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

You will need

20cm square baking tin lined with baking paper · Medium saucepan · Oven tray lined with baking paper (optional)

Ingredients

	8-10 people
butter*	150g
eggs*	3
chocolate brownie mix	1 packet (350g)
dark chocolate chunks	1 packet (150g)
mini white chocolate chips	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	1710kJ (409Cal)	1750kJ (417Cal)
Protein (g)	5.2g	5.3g
Fat, total (g)	22.7g	23.1g
- saturated (g)	15.0g	15.3g
Carbohydrate (g)	45.2g	46.1g
- sugars (g)	39.6g	40.4g
Sodium (g)	177mg	181mg

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1. Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Line a 20cm square baking tin with baking paper. Melt the **butter** in the microwave or in a saucepan.



2. Combine the ingredients

Crack the **eggs** into a large mixing bowl. Add the **chocolate brownie mix**, **dark chocolate chunks**, melted **butter** and a **pinch of salt**. Stir until well combined.



3. Bake the brownies

Pour the **brownie mixture** into the prepared baking tin and smooth the top with the back of a spoon. Bake until just firm to the touch but a little soft in the middle, **20-25 minutes**. Remove the **brownies** from the oven and allow to cool completely in the baking tin.

TIP: To check if the brownies are done, stick a toothpick or skewer in the centre. It should come out with some crumbs clinging. If you like your brownies more cakey and less fudgy, bake for an extra **5 minutes**.



4. Melt the white chocolate

When the brownies have completely cooled, half-fill a medium saucepan with **water** and bring to a simmer over a medium-high heat. Place the **mini white chocolate chips** in a heatproof bowl that can fit over the saucepan of water. Place the bowl over the simmering water and stir the white chocolate until melted. Spoon the melted **white chocolate** into a resealable plastic bag.

TIP: The water should not be touching the bowl.



5. Decorate the brownies

Slice the **brownies** into squares and place on an oven tray or piece of baking paper (to catch any mess). Cut a very small hole in one corner of the plastic bag and **drizzle** the melted **white chocolate** over the brownies.



6. Serve up

Just before serving, place the brownies on a platter and drizzle with any remaining melted white chocolate.

Enjoy!