



# Garlic & Herb Roast Sirloin Tip

with Rosemary & Garlic Mash, Bacon Greens & Red Wine Jus

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Potato



Garlic



Rosemary



Garlic & Herb Seasoning



Premium Sirloin Tip



Green Beans



Baby Broccoli



Parsley



Bacon



Red Wine Jus

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

You don't have to wait for a special occasion to create this fine-dining experience. Enjoy this delectable combination of roast sirloin tip and red wine jus with a few special touches.

### 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 · Oven tray lined with baking paper · Large frying pan · Small saucepan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	3 cloves	6 cloves
rosemary	1 stick	2 sticks
butter*	40g	80g
milk*	2 tbs	¼ cup
salt*	¼ tsp	½ tsp
garlic & herb seasoning	1 sachet	2 sachets
premium sirloin tip	1 packet	1 packet
green beans	1 small bag (100g)	1 medium bag (200g)
baby broccoli	1 bunch	2 bunches
parsley	1 bag	1 bag
bacon	1 packet	2 packets
red wine jus	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3256kJ (778Cal)	432kJ (103Cal)
Protein (g)	49.6g	6.6g
Fat, total (g)	43.5g	5.8g
- saturated (g)	21.3g	2.8g
Carbohydrate (g)	42.5g	5.6g
- sugars (g)	8.7g	1.2g
Sodium (mg)	1997mg	265mg

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.



### 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 large chunks. Finely chop the **garlic**. Pick and finely chop the **rosemary** (see ingredients). 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**. 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 potatoes, butter, milk** and the **salt**. Remove from the heat and mash until smooth. Cover with a lid.



### 4 Cook the bacon greens

While the beef is resting, return the large frying pan with a drizzle of **olive oil** to a medium-high heat. Cook the **bacon**, breaking up with a spoon, until golden, **4-5 minutes**. Transfer to a medium bowl. Return the frying pan to a medium-high heat and add the **green beans** and **baby broccoli** and cook until softened, **4-5 minutes**. Remove from the heat, add the **parsley** (reserve a pinch for garnish) and return the **bacon**. Season with **salt** and **pepper**.



### 2 Roast the beef

While the potato is cooking, heat a large frying pan with a drizzle of olive oil over a high heat. Rub the **garlic & herb seasoning** and a drizzle of **olive oil** over the **premium sirloin tip** and add to the hot pan. Sear until browned, **1 minute** on all sides. Transfer to a lined oven tray and roast for **17-20 minutes** for medium or until cooked to your liking. Remove from the oven and set aside to rest for **10 minutes**.

**TIP:** The meat will keep cooking as it rests!



### 5 Heat the red wine jus

While the bacon greens are cooking, pour the **red wine jus** into a small saucepan over a low heat. Stir until warmed through, **2-3 minutes**.



### 3 Get prepped

While the beef is roasting, trim the **green beans**. Slice the **baby broccoli** in half lengthways. Roughly chop the **parsley**. Finely chop the **bacon**.



### 6 Serve up

Slice the sirloin tip steak. Divide the rosemary and garlic mash and bacon greens between plates and serve with the sirloin tip. Pour over the red wine jus to serve. Garnish with the remaining parsley.

Enjoy!

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# Classic Chocolate Self-Saucing Pudding

with Poached Pears & Cream

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Chocolate  
Pudding Mix



Pear



Thickened Cream

 Hands-on: **10-20 mins**  
Ready in: **40-50 mins**

Finish your feast with the very best kind of chocolate pudding – a self-saucing one! Cakey on top and with a rich chocolate sauce underneath, it's an indulgent dessert that never fails to please.

## Pantry items

Butter, Eggs, Milk, Brown Sugar

## 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 baking dish

## Ingredients

	<b>4 People</b>
butter*	80g
chocolate pudding mix	1 packet
eggs*	2
milk*	100ml
boiling water*	1¼ cup
pear	2
water*	1 cup
brown sugar*	¼ cup
thickened cream	1 medium packet (150ml)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2970kJ (709Cal)	1060kJ (253Cal)
Protein (g)	6.4g	2.3g
Fat, total (g)	32.5g	11.6g
- saturated (g)	20.8g	7.4g
Carbohydrate (g)	94.7g	33.8g
- sugars (g)	83.6g	29.9g
Sodium (mg)	240mg	86mg

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.



## Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Melt the **butter** in the microwave or in a saucepan. Reserve 2 tbs of **chocolate pudding mix** and set aside.



## Bake the pudding

Bake until the centre of the pudding has a wobble, **40-45 minutes**.

**TIP:** *The wobbly centre creates the sauce!*



## Combine the ingredients

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



## Poach the pears

While the pudding is baking, peel and quarter the **pear**, then remove the core. Wipe out the medium saucepan (if used to melt the butter) and add the **water** and **brown sugar**. Stir to combine. Bring to a boil over a medium-high heat, add the **pear**, then reduce the heat to medium and cover. Simmer, turning occasionally, until the pear is tender, **20-25 minutes**. Remove from the heat.



## Prepare the pudding

Pour the **batter** into a medium baking dish. Evenly sprinkle over the reserved **chocolate pudding mix**, then gently pour the **boiling water** over the back of a spoon to cover.

**TIP:** *Pouring over the back of a spoon helps add the water gently and evenly.*



## Serve up

Remove the pears from the poaching liquid. Divide the chocolate self-saucing pudding between bowls and serve with the poached pears and **thickened cream**.

## Enjoy!

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