



Korean-Style Chargrilled Sirloin

with Sriracha Corn & Crunchy Noodle Slaw

Grab your Meal Kit with this symbol



Garlic Paste



Jasmine Rice



Corn



Apple



Sriracha Sauce



Mayonnaise



Slaw Mix



Crunchy Fried Noodles



Premium Sirloin Tip



Ginger Paste



Sesame Seeds

Hands-on: **30-40 mins**
Ready in: **35-45 mins**

Bring your appetites to the table, because each element of this Korean BBQ-inspired feast is better than the next. Complete with a soy, honey and ginger glaze, the top-notch sirloin might just steal the show, but we'll let you decide which bit you like best!

Pantry items

Olive Oil, Butter, Soy Sauce, Honey

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 · Small saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	40g	80g
garlic paste	1 packet	2 packets
water*	1 ¼ cups	2 ½ cups
jasmine rice	1 medium packet	1 large packet
corn	1 cob	2 cobs
apple	1	2
sriracha sauce	1 medium packet	1 large packet
mayonnaise	1 packet (40g)	1 packet (100g)
slaw mix	1 small bag	1 large bag
crunchy fried noodles	1 medium packet	1 large packet
premium sirloin tip	1 small packet	1 large packet
ginger paste	1 medium packet	1 large packet
soy sauce*	2 tbs	¼ cup
honey*	2 tbs	¼ cup
sesame seeds	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4156kJ (993Cal)	797kJ (190Cal)
Protein (g)	43.2g	8.3g
Fat, total (g)	42.8g	8.2g
- saturated (g)	15g	2.9g
Carbohydrate (g)	103.2g	19.8g
- sugars (g)	27.1g	19.8g
Sodium (mg)	1325mg	254mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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1 Make the garlic rice

Preheat the BBQ to a high heat. In a medium saucepan, melt 1/2 the **butter** and a dash of **olive oil** over a medium heat. Add the **garlic paste** and cook until fragrant, **1-2 minutes**. Add the **water** and a generous pinch of **salt**, then bring to the boil. Add the **jasmine rice**. Stir, cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove from the heat. Keep covered until the rice is tender and all the water is absorbed, **10-15 minutes**.

TIP: The rice will finish cooking in its own steam, so don't peek!



4 Grill the corn

While the sirloin is grilling, grill the **corn**, turning, until charred and cooked through, **10-15 minutes**. Transfer to a plate, then spread with the remaining **butter**.

No BBQ? Bring a medium saucepan of water to the boil. Cook the corn in the boiling water until tender and bright yellow, 5 minutes. Drain, then transfer to a plate and spread with remaining butter. Cover to keep warm.



2 Prep the slaw

While the rice is cooking, bring the remaining **butter** to room temperature. Cut the **corn** cob in half. Thinly slice the **apple**. In a small bowl, combine the **sriracha sauce** and **mayonnaise**. In a medium bowl, combine a drizzle of **olive oil**, a pinch of **salt** and **pepper** and 1/2 the **sriracha mayo**. Just before serving, add the **slaw mix**, **apple** and **crunchy fried noodles**, tossing to coat.

TIP: Tossing the slaw just before serving will keep the noodles crisp.



5 Make the glaze

In a small saucepan, heat a drizzle of **olive oil** over a medium-high heat. Add the **ginger paste** and cook until fragrant, **30 seconds**. Add the **soy sauce**, **honey**, **sesame seeds** and any sirloin resting juices and simmer, until slightly thickened, **1-2 minutes**. Remove from the heat.



3 Grill the sirloin

Add a drizzle of **olive oil** to a medium bowl. Add the **premium sirloin tip**. Season with **salt** and **pepper** and turn to coat. When the BBQ is hot, sear the **sirloin** until browned all over, **1 minute** on all sides, then grill for **4-7 minutes** on each side for medium, or until cooked to your liking. Transfer to a plate to rest for **5-10 minutes**.

No BBQ? Preheat oven to 220°C/200°C fan-forced. In a large frying pan, heat a drizzle of olive oil over a high heat. Season the sirloin all over and add to hot pan. Sear until browned, 1 minute on all sides. Transfer to a lined oven tray and roast for 17-22 minutes for medium, or until cooked to your liking. Remove from oven and cover with foil to rest for 10 minutes.



6 Serve up

Slice the chargrilled sirloin. Bring the sirloin, buttery corn, crunchy noodle slaw and garlic rice to the table. Pour the Korean-style glaze over the sirloin. Dollop the remaining sriracha mayo over the corn to serve.

Enjoy!

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