



Sirloin Steak and Creamy Peppercorn Sauce

with Maldon & Rosemary Hasselback Potatoes, Tenderstem® & Chantenay Carrots

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Premium 45 Minutes • 1 of your 5 a day



Sirloin Steak



Salad Potatoes



Maldon Sea Salt



Echalion Shallot



Mixed Chantenay Carrots



Rosemary



Tenderstem® Broccoli



Cracked Black Pepper



Cider Vinegar



Chicken Stock Paste



Creme Fraiche

Before you start

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

Cooking tools, you will need:

Spoon, Baking Tray, Small Bowl and Frying Pan.

Ingredients

	2P	3P	4P
Sirloin Steak**	2	3	4
Salad Potatoes**	350g	500g	700g
Water for the Sauce*	100ml	150ml	200ml
Maldon Sea Salt	2 pinches	3 pinches	4 pinches
Echalion Shallot**	½	½	1
Mixed Chantenay Carrots**	150g	225g	300g
Rosemary**	½ bunch	1 bunch	1 bunch
Tenderstem® Broccoli**	80g	150g	150g
Cracked Black Pepper	2 sachets	3 sachets	3 sachets
Cider Vinegar 14	1 sachet	1 sachet	2 sachets
Chicken Stock Paste	10g	15g	20g
Crema Fraiche** 7	75g	120g	150g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	537g	100g
Energy (kJ/kcal)	2515/601	469/112
Fat (g)	31	6
Sat. Fat (g)	16	3
Carbohydrate (g)	36	7
Sugars (g)	5	1
Protein (g)	45	8
Salt (g)	2.26	0.42

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 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

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Packed in the UK

The Fresh Farm

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Hasselback the Potatoes

Preheat your oven to 200°C. Remove the **steaks** from your fridge to allow them to come up to room temperature. Place a few **salad potatoes** at a time in between two wooden spoon handles on a board. Make slices widthways at 3mm intervals, making sure not to cut the whole way through. Repeat with the remaining **potatoes**. Put the **potatoes** onto a large baking tray. Drizzle with **oil**, season with a pinch of **Maldon sea salt** and **pepper** then toss to coat. Spread out in a single layer. When the oven is hot, roast on the top shelf until golden and tender, 35-40 mins.



Fry the Steaks

Just before the **broccoli** goes in the oven, heat a drizzle of **oil** in a large frying pan on high heat. When the **oil** is hot, lay the **steaks** into the pan and season with a pinch of the **Maldon sea salt**. Fry until browned, 1 min on each side. Lower the heat to medium and cook for another 1-2 mins on each side if you want them medium-rare. **TIP:** Cook for 1-2 mins extra on each side if you like it more cooked. Once cooked, transfer to a board, cover and allow to rest. **IMPORTANT:** Wash your hands and equipment after handling raw meat. The steak is safe to eat when the outside is browned.



Get Prepped

Meanwhile, halve, peel and chop the **shallot** into small pieces (see ingredients for amount). Trim the **chantenay carrots** and halve any large ones lengthways (no need to peel). Pop the **carrots** onto another baking tray. Drizzle with **oil**, season with a pinch of **Maldon sea salt** and **pepper** then toss to coat. Spread them out in a single layer. Pick the **rosemary leaves** from their stalks (see ingredients for amount) and finely chop (discard the stalks). Pop a large pinch of the **Maldon sea salt** into a small bowl, mix in the **rosemary** and keep aside.



Make the Sauce

While the **steaks** rest, heat a drizzle of **oil** in the now empty pan on medium heat (no need to wash). Add the **shallot** and stir until softened, 2-3 mins. Add the **cracked black peppercorns** and stir in the **cider vinegar**. Allow the **vinegar** to bubble away. Stir in the **chicken stock paste** and **water for the sauce** (see ingredients for amount), allow it to reduce, 3-4 mins. Stir in the **crema fraiche**, bring it back up to the boil, then take off the heat.



Roast the Veg

Once the **potatoes** have been in the oven for 15 mins, pop the **carrot** tray onto the middle shelf and roast until tender, 20-25 mins. After another 10-12 mins, add the **Tenderstem® broccoli** to the **carrot** tray. Drizzle over some **oil**, toss to coat and roast for the remaining time until tender and crispy.



Finish and Serve

When everything is ready, slice your **steaks** widthways into 3 or 4 pieces then transfer them to your plates. Pour over the **peppercorn sauce**. Divide the **hasselback potatoes** between your plates and generously sprinkle the **rosemary Maldon mixture** over them. Serve the **Tenderstem® broccoli** and **chantenay carrots** alongside. **Enjoy!**

In collaboration with



Seize the Seasoning

These soft, crunchy sea salt flakes contain the perfect balance of natural minerals, offering a fresh intensity and clean taste to enhance any dish.