



Premium Fillet Steak & Chive Mashed Potato

with Creamy Truffle & Mushroom Sauce

Grab your Meal Kit with this symbol



Baby Rainbow Carrots



Premium Eye Fillet Steak



Potato



Chives



Brown Onion



Green Beans



Button Mushrooms



Pine Nuts



Garlic



Pure Cream



Truffle Oil

Hands-on: **35-45 mins**
Ready in: **40-50 mins**

Who says that steak and mash can't be gourmet? When you top tender beef with a silky mushroom sauce flavoured with truffle oil and add creamy mashed potato flecked with chives, this classic combo gets a restaurant-quality vibe. Pour yourself a glass of something special and prepare for a fine dining experience.

Pantry items

Olive Oil, Milk, Butter

Before you start

Our fruit and veggies need a little wash first!

You will need

Two oven trays lined with baking paper ·
Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
baby rainbow carrots	1 bunch	2 bunches
premium eye fillet steak	1 packet	2 packets
potato	2	4
milk*	2½ tbs	½ cup
butter*	40g	80g
salt*	¼ tsp	½ tsp
chives	1 bunch	1 bunch
brown onion	½	1
green beans	1 bag (200g)	1 bag (400g)
button mushrooms	½ punnet (125g)	1 punnet (250g)
pine nuts	1 packet	2 packets
garlic	1 clove	2 cloves
pure cream	½ bottle (150g)	1 bottle (300g)
truffle oil	½ bottle	1 bottle

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4060kJ (970Cal)	516kJ (123Cal)
Protein (g)	47.2g	6.0g
Fat, total (g)	67.3g	8.6g
- saturated (g)	34.6g	4.4g
Carbohydrate (g)	40.2g	5.1g
- sugars (g)	12.2g	1.6g
Sodium (g)	487mg	62mg

Allergens

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)



1. Roast the carrots

Preheat the oven to **220°C/200°C fan-forced**. Trim the green tops from the **baby rainbow carrots** and scrub them clean. Place the **carrots** on an oven tray lined with baking paper and **drizzle** with **olive oil**. Season with **salt** and **pepper** and toss to coat. Roast until tender, **20-25 minutes**. Bring a medium saucepan of lightly salted water to the boil.



4. Prep the veggies

While the potato is cooking, finely chop the **brown onion** (see ingredients list). Trim the **green beans**. Thinly slice the **button mushrooms** (see ingredients list). Heat a large frying pan over a medium-high heat. Add the **pine nuts** and toast, until golden, **2-3 minutes**. Transfer to a small bowl. Return the frying pan to a medium-high heat. When the pan is hot, add the **green beans**, then a **splash** of **water** and a **generous pinch** of **salt** and **pepper** and cook, tossing, until tender, **5-6 minutes**. Transfer to a plate and cover to keep warm.



2. Cook the beef

While the carrots are roasting, heat a **drizzle** of **olive oil** in a large frying pan over a high heat. Season the **premium eye fillet steak** all over with **salt** and **pepper** and add to the hot pan. Sear the **steak** until browned, **1 minute** on each side. Transfer to a second oven tray lined with baking paper and roast for **8-10 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. Make the sauce

Finely chop the **garlic** (or use a garlic press). Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. When the oil is hot, add the **onion** and sliced **mushrooms** and cook until softened, **2-3 minutes**. Add the **garlic** and cook until fragrant, **1 minute**. Reduce the heat to low and stir through the **pure cream** (see ingredients list), a **generous pinch** of **salt**, the **steak resting juices** and the **truffle oil** (see ingredients list). Cook, stirring, until just warmed through, **1 minute**.



3. Make the chive mash

Peel the **potato** and cut into 2cm chunks. Add the **potato** to the saucepan of boiling water and cook until easily pierced with a knife, **10-15 minutes**. Drain and return to the pan. Add the **milk**, **butter** and the **salt** and mash with a potato masher or fork until smooth. Finely chop the **chives**. Stir the **chives** through the **potato** and cover with a lid to keep warm.



6. Serve up

Thickly slice the steak. Divide the steak, chive mashed potato, roasted baby carrots and green beans between plates. Spoon the creamy truffle and mushroom sauce over the steak and sprinkle the green beans with the toasted pine nuts.

Enjoy!

FANCY A DROP?

We recommend pairing this meal with Shiraz or Pinot Noir.