



Premium Roast Sirloin & Béarnaise Sauce

with Garlic-Almond Crumb & Pear Salad

Grab your Meal Kit with this symbol



Potato



Beetroot



Garlic & Herb Seasoning



Premium Sirloin Tip



Garlic



Roasted Almonds



Parsley



Cos Lettuce



Pear



Grated Parmesan Cheese



Balsamic Glaze



Béarnaise Sauce

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

- Hands-on: **25-35 mins**
- Ready in: **35-45 mins**
- Naturally Gluten-Free
- Not suitable for coeliacs*

Don your apron and whip up this this gourmet recipe that's simpler than it sounds. With a top-notch sirloin tip, creamy béarnaise and a sweet and crisp salad, this is more than just a meal; it's a fine dining experience!

Pantry items

Olive Oil

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
beetroot	1	2
garlic & herb seasoning	1 sachet	2 sachets
premium sirloin tip	1 packet	2 packets
garlic	3 cloves	6 cloves
roasted almonds	1 medium packet	1 large packet
parsley	1 bag	1 bag
cos lettuce	½ head	1 head
pear	1	2
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
balsamic glaze	drizzle	drizzle
béarnaise sauce	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3008kJ (719Cal)	491kJ (117Cal)
Protein (g)	47.5g	7.8g
Fat, total (g)	33.5g	5.5g
- saturated (g)	6.6g	1.1g
Carbohydrate (g)	53.4g	8.7g
- sugars (g)	24g	8.7g
Sodium (mg)	723mg	118mg

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.

Fancy a drop?

We recommend pairing this meal with Merlot or Shiraz.



1 Roast the veggies

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potato** into bite-sized chunks. Cut the **beetroot** into small cubes. Place on a lined oven tray. Drizzle with **olive oil**, sprinkle with the **garlic & herb seasoning** and toss to coat. Bake until tender, **25-30 minutes**.

TIP: If your oven tray is getting crowded, divide the veggies between two trays.

TIP: Beetroot stays firm when cooked. It's done when you can pierce it with a fork.



2 Cook the sirloin

See **'Top Steak Tips' (bottom left)!** In a large frying pan, heat a drizzle of **olive oil** over a high heat. Season the **premium sirloin tip** all over. When the oil is hot, sear the **sirloin** until browned, **1 minute** on all sides. Transfer to a second lined oven tray and roast for **17-20 minutes** for medium, or until cooked to your liking. Remove from the oven and cover with foil to rest.



3 Get prepped

While the veggies and sirloin are roasting, finely chop the **garlic**, **roasted almonds** and **parsley**.



4 Make the crumb

Wash out and dry the frying pan, then return to a medium-high heat with a drizzle of **olive oil**. Cook the **garlic** and **roasted almonds**, stirring, until fragrant, **1-2 minutes**. Transfer to a small bowl. Stir in the **parsley**. Season to taste.



5 Make the salad

Finely shred the **cos lettuce** (see ingredients). Thinly slice the **pear**. In a large bowl, combine the **pear**, **lettuce** and **grated Parmesan cheese**. Drizzle with the **balsamic glaze** and a little **olive oil**. Toss to combine. Season to taste.



6 Serve up

Slice the roast sirloin. Divide the sirloin between plates, spooning over any resting juices. Top with the garlic-almond crumb and a drizzle of **béarnaise sauce**. Serve with the roast veggies and pear salad.

Enjoy!

Top Steak Tips!

1. Use paper towel to pat steak dry before seasoning.
2. Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
3. For ultimate tenderness, let steak rest on a plate for 5 minutes before slicing.