



Premium Sirloin Tip & Creamy Mash

with Bacon-Mushroom Sauce

Grab your Meal Kit with this symbol



Baby Carrots



Green Beans



Premium Sirloin Tip



Potato



Garlic



Parsley



Diced Bacon



Sliced Mushrooms



Thickened Cream

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

Naturally Gluten-Free
Not suitable for coeliacs

Eat Me Early

Dish up tender sirloin tip with a creamy mushroom-bacon sauce, plus mash, baby carrots and green beans to complement the rich flavours. It's hard to beat this elegant and classic meal for a fine dining experience at home.

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 · Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
baby carrots	1 bag	2 bags
green beans	1 small bag (100g)	1 medium bag (200g)
premium sirloin tip	1 packet	1 packet
potato	2	4
butter* (for the mash)	30g	60g
milk*	2 tbs	¼ cup
salt*	¼ tsp	½ tsp
garlic	2 cloves	4 cloves
parsley	1 bag	1 bag
diced bacon	1 packet (90g)	1 packet (180g)
sliced mushrooms	1 medium packet (150g)	1 large packet (300g)
butter* (for the sauce)	20g	40g
thickened cream	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3596kJ (859Cal)	504kJ (120Cal)
Protein (g)	48.3g	6.8g
Fat, total (g)	58g	8.1g
- saturated (g)	34.7g	4.9g
Carbohydrate (g)	34.9g	4.9g
- sugars (g)	6.3g	0.9g
Sodium (mg)	875mg	123mg

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 Grenache or Pinot Noir

If you have any questions or concerns, please visit hellofresh.com.au/contact

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1 Roast the veggies

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of lightly salted water to the boil. Trim the green tops from the **baby carrots** and scrub the **carrots** clean. Place the **carrots** on a lined oven tray and drizzle with **olive oil**. Season with **salt** and **pepper** and toss to coat. Arrange in a single layer and roast for **20 minutes**. Trim the **green beans**. After **20 minutes** of carrot cook time, add the **green beans** to the oven tray and toss to combine. Return to the oven and roast until the beans are tender, **5-7 minutes**.



4 Cook the bacon

Meanwhile, finely chop the **garlic**. Finely chop the **parsley**. Return the frying pan to a medium-high heat with a drizzle of **olive oil** if needed. Cook the **diced bacon**, breaking up with a spoon, until browned, **4-5 minutes**. Stir through 1/2 the **parsley** and transfer to a bowl.



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 sirloin tip** all over and add to the hot pan. Sear 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.

TIP: The meat will keep cooking as it rests!



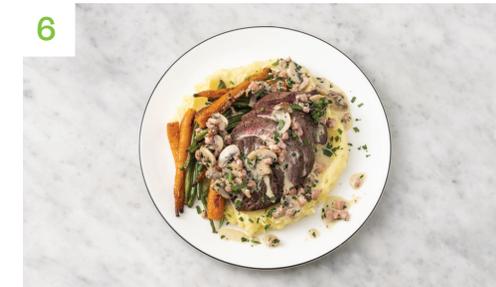
5 Cook the mushrooms

Return the frying pan to a medium-high heat. Cook the **garlic** until fragrant, **1 minute**. Add the **sliced mushrooms** and **butter (for the sauce)** and cook, stirring, until well browned, **4-5 minutes**. Reduce the heat to medium and return the **bacon** to the pan along with the **thickened cream** and any steak resting juices. Stir until well combined and reduced slightly, **2-3 minutes**. Season.



3 Make the mash

While the beef is roasting, peel the **potato** and cut into large chunks. Cook in the boiling water until easily pierced with a knife, **10-15 minutes**. Drain and return to the pan. Add the **butter (for the mash)**, **milk** and the **salt**, then mash until smooth. Cover to keep warm.



6 Serve up

Slice the premium sirloin tip steak. Divide the mash between plates and top with the baby carrots, green beans and steak. Spoon over the creamy bacon-mushroom sauce and garnish with the remaining parsley.

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.