



Steak Caprese and Sundried Tomato Butter

With Wedges and Salad

Nº 19

PREMIUM 35 Minutes • 1 of your 5 a day



Butter



Sirloin Steak



Potato



Sun-dried Tomato Paste



Balsamic Vinegar



Baby Plum Tomatoes



Rocket

Before you start

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

Basic cooking tools you will need:

Baking Tray, Mixing Bowl and Frying Pan.

Ingredients

	2P	3P	4P
Butter 7)**	1 block	2 blocks	2 blocks
Sirloin Steak**	2	3	4
Potato**	1 small pack	1 large pack	2 small packs
Sun-dried Tomato Paste	1 sachet	2 sachets	2 sachets
Balsamic Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Baby Plum Tomatoes	1 small punnet	1 large punnet	1 large punnet
Rocket**	1 pack	2 packs	2 packs

*Not Included ** Store in the Fridge



1. Prep the Potatoes

Preheat your oven to 200°C and remove the **butter** and **steak** from the fridge to bring them up to room temperature. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a large baking tray in a single layer. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



4. Prep the Salad

Slice the **baby plum tomatoes** in half and pop in the bowl with the dressing. Mix together.

5. Steak Time

About 8-10 mins before the potatoes are done, heat a drizzle of **oil** in a frying pan on high heat. Season the **steaks** with **salt** and **pepper**. When the **oil** is hot, lay the **steaks** in the pan and brown for a minute on each side. Lower the heat slightly and cook for another 1-2 mins on each side for medium rare. **TIP:** Cook for 1-2 mins more if you like it more cooked. **IMPORTANT:** The steak is safe to eat when the outside is no longer pink.

6. Plate up

Once cooked, smother the **steaks** with the **butter** so it melts nicely in the pan, 1 minute. Remove from the pan to a plate and let the **steak** rest for 2-3 mins while you plate up (don't discard the **butter** in the pan!). Add the **rocket** to the **tomatoes** and **dressing**, toss to coat. Divide the **potato wedges** and **salad** among the plates. Slice the **steak** on a board into thin strips and add to the plate with the remaining **buttery juices** from the pan and plate drizzled over the top.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.

Contact

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