



# Summery Herb Butter 21 Day Aged Sirloin Steak with Chips and Crispy Bacon Honey Mustard Dressed Salad

32

Steak Night 35-40 Minutes • 1 of your 5 a day



21 Day Aged British Sirloin Steaks



Potatoes



Garlic Clove



Baby Plum Tomatoes



Iceberg Lettuce



Chives



British Streaky Bacon



Wholegrain Mustard



Cider Vinegar

#### Pantry Items

Oil, Salt, Pepper, Butter, Honey, Olive Oil, Mayonnaise

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Baking tray, aluminium foil, kitchen scissors, frying pan, kitchen paper and bowl.

## Ingredients

Ingredients	2P	3P	4P
21 Day Aged British Sirloin Steaks**	2	3	4
Potatoes	450g	700g	900g
Garlic Clove**	4	6	8
Baby Plum Tomatoes	125g	190g	250g
Iceberg Lettuce**	1	1	1
Chives**	1 bunch	1½ bunches	2 bunches
British Streaky Bacon**	4 rashers	6 rashers	8 rashers
Wholegrain Mustard <b>9)</b>	8g	17g	17g
Cider Vinegar <b>14)</b>	15ml	22ml	30ml
Pantry	2P	3P	4P
Butter*	20g	30g	40g
Honey*	1 tbsp	1½ tbsp	2 tbsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	650g	100g
Energy (kJ/kcal)	3545/847	546/130
Fat (g)	48.4	7.5
Sat. Fat (g)	17.3	2.7
Carbohydrate (g)	55.6	8.6
Sugars (g)	12.0	1.8
Protein (g)	50.5	7.8
Salt (g)	1.73	0.27

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**9)** Mustard **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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## Chip, Chip, Hooray

Preheat your oven to 220°C/200°C fan/gas mark 7. Remove the **steak** and **butter** (see pantry for amount) from your fridge to allow them come up to room temperature.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



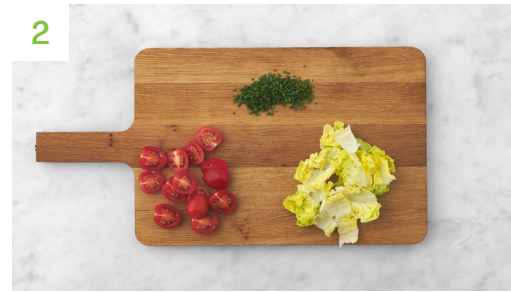
## Fry your Steaks

Heat the (now empty) **bacon** frying pan on high heat with drizzle of **oil** if needed (no need to clean). Season the **steaks** with **salt** and **pepper**.

Once hot, lay the **steaks** into the pan and fry until browned, 1 min on each side.

Lower the heat slightly and cook for another 1-2 mins on each side if you want them medium-rare. **TIP:** Cook for 1-2 mins more if you like it more well done.

**IMPORTANT:** Wash your hands and equipment after handling raw meat.



## Prep Time

Meanwhile, pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. Roast the **parcel** until soft, 10-12 mins.

In the meantime, halve the **baby plum tomatoes**.

Trim the **lettuce** and roughly chop it into bite-sized pieces. Finely chop the **chives** (use scissors if easier).

Heat a drizzle of **oil** in a frying pan on medium-high heat.

Once hot, lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. Transfer to a plate lined with kitchen paper. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook **bacon** thoroughly.



## Finishing Touches

Once cooked, transfer the **steaks** to a plate, spread over the **flavoured butter**, cover with foil and allow to rest for a couple of mins. **IMPORTANT:** The **steak** is safe to eat when browned on the outside.

When everything's ready, add the **tomatoes** and **lettuce** to the bowl of **mustard dressing**.

Crumble in the **crispy bacon**, then toss together to combine.

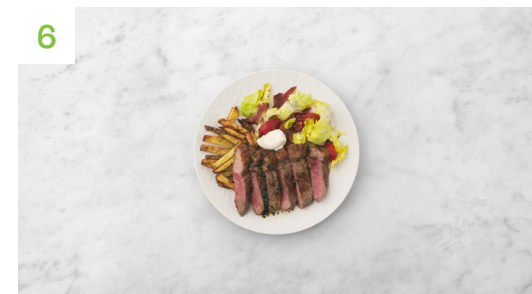


## Make the Salad Dressing

Once the **garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.

In a small bowl, combine **half** the **roasted garlic** with the **chives** and **softened butter**. Season with **salt** and **pepper**. Set aside.

In a large bowl, combine the remaining **garlic** with the **wholegrain mustard** (see ingredients for amount), **cider vinegar**, **honey** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**.



## Slice and Serve

Slice the **steaks** into 1cm thick slices and transfer to your serving plates, spooning over any **melted butter** from the resting plate.

Serve with the **chips** and **bacon salad** on the side.

Add a dollop of **mayo** (see pantry for amount) on the side for dipping.

Enjoy!