



Chimichurri Buttered Sirloin Steak

with Paprika Chips & Purple Sprouting Broccoli

Premium 35 Minutes • Medium Spice

25



Sirloin Steak



Butter



Potatoes



Smoked Paprika



Garlic Clove



Spring Onion



Coriander



Lime



Purple Sprouting Broccoli



Chilli Flakes

Before you start

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

Cooking tools, you will need:

Two Baking Trays, Fine Grater and Frying Pan.

Ingredients

	2P	3P	4P
Sirloin Steak**	2	3	4
Butter 7)**	30g	60g	60g
Potatoes**	1 pack	1 pack	2 packs
Smoked Paprika	1 small pot	1 large pot	2 small pots
Garlic Clove**	1 clove	2 cloves	2 cloves
Spring Onion**	1	2	2
Coriander**	1 bunch	1 bunch	1 bunch
Lime**	1	2	2
Purple Sprouting Broccoli**	1 small pack	1 large pack	2 small packs
Chilli Flakes	a pinch	a pinch	a pinch

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	550g	100g
Energy (kJ/kcal)	2659 /636	484 /116
Fat (g)	32	6
Sat. Fat (g)	16	3
Carbohydrate (g)	47	9
Sugars (g)	3	1
Protein (g)	46	8
Salt (g)	0.32	0.06

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Chip Time

Preheat your oven to 200°C. Take your **steaks** and **butter** out the fridge. Chop the **potatoes** into 1cm thick slices, then chop into 1cm wide chips (no need to peel). Pop them on a low sided wide baking tray, drizzle with **oil**, sprinkle over the **smoked paprika**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. Once your oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



Char the Limes

Halfway through the **chip** cooking time, roast the **broccoli** on the middle shelf of your oven until charred and tender, 12-15 mins. Pop a frying pan (no oil) on a medium-high heat. When hot, add the **lime halves** and cook until charred, 3-4 mins. Remove from the pan to a plate.



Prep It

Meanwhile, peel the **garlic clove(s)** and pop into a square of foil with a drizzle of **oil**, then scrunch to enclose. Roast on the baking tray with your **chips** until soft, 10-12 mins. Meanwhile, trim the **spring onions** and thinly slice. Roughly chop the **coriander** (stalks and all). Zest and cut the **lime** in half. Pop the **purple sprouting broccoli** on a baking tray, drizzle with **oil** and season with **salt** and **pepper**. Toss to coat and set aside.



Fry the Steaks

Wipe out the pan and return to the heat with a drizzle of **oil** 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 browned. Pop the **steaks** on a plate spread over the **chimichurri butter** and loosely cover with foil. Pop to the side to rest for 2-3 mins.



Make the Chimichurri Butter

Pop the **butter** in a small bowl with the **spring onion**, **coriander**, **lime zest** and **chilli flakes** (careful they're hot, add less if you don't like heat). Mash with the back of a fork and mix well until combined. Once the **garlic** is roasted, add that to the bowl and mash in as well. Set aside - this is your **chimichurri butter**.



Time to Serve

Pop your **steaks** onto the plates, pour over any **buttery steak juice** left. Serve the **paprika chips** alongside, pop the **purple sprouting broccoli** onto the side of the plate and serve with a **charred lime half** to squeeze over.

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.