



Sirloin Steak and Chorizo Salsa with Smoky Paprika Wedges and Rocket Salad

Premium 35-40 Minutes • Mild Spice

32



Sirloin Steak



Potatoes



Smoked Paprika



Medium Tomato



Garlic Clove



Rocket



Chorizo



Red Wine Vinegar

Pantry Items

Oil, Salt, Pepper, Olive Oil

Before you start

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

Cooking tools

Baking tray, garlic press, bowl, frying pan and aluminum foil.

Ingredients

Ingredients	2P	3P	4P
Sirloin Steak**	2	3	4
Potatoes	450g	700g	900g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Medium Tomato	2	3	4
Garlic Clove**	1	2	2
Rocket**	40g	60g	80g
Chorizo**	60g	90g	120g
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets

Pantry	2P	3P	4P
Olive Oil for the Salsa*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	539g	100g
Energy (kJ/kcal)	2731 /653	506 /121
Fat (g)	32	5.9
Sat. Fat (g)	11.4	2.1
Carbohydrate (g)	43.4	8
Sugars (g)	4.3	0.8
Protein (g)	50.6	9.4
Salt (g)	1.74	0.32

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

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, milk, egg, mustard, celery, soya, 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.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps


Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



1 Roast the Paprika Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Remove the **steaks** from your fridge to allow them to come up to room temperature.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then sprinkle over the **smoked paprika**. Toss to coat, then spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



4 Cook the Steaks

When the **wedges** have 10 mins of cooking time left, wipe out the (now empty) frying pan and pop on high heat with a drizzle of **oil**. Season the **steaks** with **salt** and **pepper**.

Once the **oil** is 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. The steak is safe to eat when the outside is browned.



2 Prep your Salad

While the **wedges** roast, chop the **tomatoes** into 1cm chunks. Peel and grate the **garlic** (or use a garlic press).

Finely chop a **quarter** of the **rocket** - you'll use this later for the **salsa**.

Pop the remaining **rocket** into a medium bowl with **half** the **tomatoes**, then set aside.



5 Finish Up

Meanwhile, dress the **rocket** and **tomato salad** with a drizzle of **olive oil** and toss to coat.

Once the **steaks** are cooked, transfer to a board, cover with foil and allow to rest for a couple of mins.



3 Make your Chorizo Salsa

Heat a large frying pan on medium heat (no oil).

Once hot, add the **chorizo** and cook until it starts to release its oils, 2 mins.

Add the **garlic** and remaining **tomatoes**. Cook for 1 min more, then remove from the heat.

Stir in the **red wine vinegar** and **olive oil for the salsa** (see ingredients for amount). Transfer to a small bowl, allow to cool slightly, then stir in the **chopped rocket**. Set your **salsa** aside.



6 Slice and Serve

When everything is ready, thinly slice the **steaks** widthways and transfer to your plates. Spoon the **chorizo salsa** over the top.

Serve your **steaks** with the **smoky paprika wedges** and **rocket salad** alongside.

Enjoy!