



# Sirloin Steak and Truffled Mushroom Sauce with Roast Potatoes

Premium 45 Minutes

32



Sirloin Steak



Potatoes



Garlic Clove



Sliced Mushrooms



Creme Fraiche



Truffle Zest

## 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, saucepan and frying pan.

## Ingredients

	2P	3P	4P
Sirloin Steak**	2	3	4
Potatoes**	450g	700g	900g
Garlic Clove**	1	2	2
Sliced Mushrooms**	120g	180g	240g
Water for the Sauce*	50ml	75ml	100ml
Creme Fraiche** 7)	75g	100g	150g
Truffle Zest	1 sachet	1 sachet	2 sachets

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	506g	100g
Energy (kJ/kcal)	2536 /606	501 /120
Fat (g)	30	6
Sat. Fat (g)	15	3
Carbohydrate (g)	42	8
Sugars (g)	3	1
Protein (g)	44	9
Salt (g)	0.43	0.08

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk

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

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60 Worship St, London EC2A 2EZ

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## Potato Time

Preheat your oven to 200°C. Remove the **steaks** from your fridge to allow them to come up to room temperature. Chop the **potatoes** into 2cm chunks (no need to peel). Pop the chunks 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.



## Roast the Potatoes

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



## Get Prepped

Meanwhile, peel and grate the **garlic** (or use a garlic press).



## Cook the Sauce

Heat a drizzle of **oil** in a large saucepan on medium-high heat. Once hot, add the **mushrooms** and season with **salt** and **pepper**. Stir-fry until golden brown, 5-7 mins, then stir in the **garlic** and cook for 1 min. Pour in the **water for the sauce** (see ingredients for amount), season again and allow it to reduce by half, 1-2 mins. Stir in the **creme fraiche**, then remove from the heat and set aside.



## Steak Time

When the **potatoes** have 10 mins left, heat a drizzle of **oil** in a frying pan on high heat. Season the **steaks** with **salt** and **pepper**. When hot, lay the **steaks** in 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 for medium-rare. **TIP:** Cook for 1-2 mins more if you like it more cooked. Once cooked, transfer to a board, cover with foil and allow to rest for a couple of mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. The steak is safe to eat when the outside is browned.



## Finish and Serve

Reheat the **sauce** and add a splash of **water** if needed. Stir in the **truffle zest**, then taste and add **salt** and **pepper** if necessary. Thinly slice the **steak** and serve on plates with the **potatoes** alongside and the **truffle mushroom sauce** spooned over.

## Enjoy!