



# Irish Sirloin Steak in Chimichurri Butter

with green beans and homemade chips

Premium 40-45 mins • **Optional spice**

13



21 Day Aged Sirloin Steak



Garlic



Scallion



Lime



Dried Chilli Flakes



Potatoes



Green Beans



## Before you start

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

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Aluminium foil, baking sheet with baking paper, pan with lid, zester

## Ingredients

	2P	4P
21 Day Aged Sirloin Steak	250 g	500 g
Garlic	1 unit	2 units
Scallion	2 units	4 units
Lime	1 unit	2 units
Dried Chilli Flakes	1 sachet	2 sachets
Potatoes	3 units	6 units
Green Beans	150 g	300 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	565.5 g	100 g
Energy (kJ/kcal)	2435.1 kJ/ 582 kcal	430.6 kJ/ 102.9 kcal
Fat (g)	20.6 g	3.6 g
Sat. Fat (g)	7.8 g	1.4 g
Carbohydrate (g)	70.5 g	12.5 g
Sugars (g)	6.4 g	1.1 g
Protein (g)	33 g	5.8 g
Salt (g)	2.1 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

Thumbs up or thumbs down?  
Head online or use the app to rate this recipe.



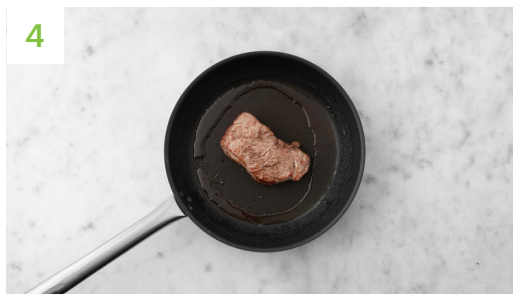
You can recycle me!



## Make the Chips

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm chips (peeling optional).
- Pop the chips onto a large (lined) baking tray. Drizzle with **oil**, season well with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.

**TIP:** Use two baking trays if necessary.



## Sear the Sirloin

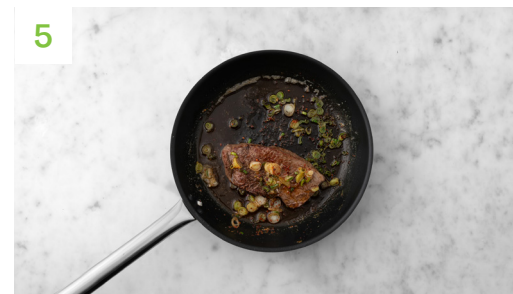
- Wipe the pan and return to high heat with a drizzle of **oil**.
- Season the **sirloin** with **salt** and **pepper**.
- Once hot, fry the **sirloin** until browned, 1-2 mins on each side for medium-rare.
- Cook for another 1-2 mins on each side if you want it more well-done. **IMPORTANT:** Wash hands and equipment after handling raw meat and its packaging.

**TIP:** Cook in batches if necessary.



## Prep the Veg

- Meanwhile, pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil**. Scrunch to enclose.
- Add the parcel to the baking tray with the chips and roast until soft, 20-25 mins. Once cooked remove from the oven.
- While everything roasts, trim and thinly slice the **scallion**.
- Zest and halve the **lime**.
- Trim the **green beans**.



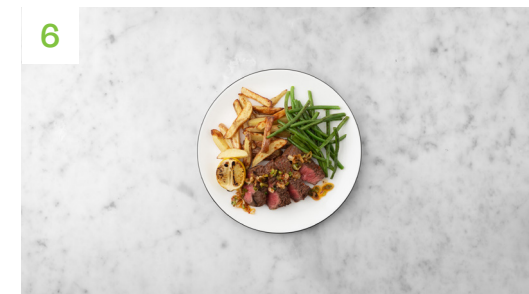
## Baste the Beef

- Once the roasted **garlic** has cooled, cut the end with scissors, squeeze out of its skin and mash with 2 tbsp **butter** (double for 4p).
- Add the **butter** to the pan. Let it melt then add the **scallion**, **lime** zest and **chilli flakes** (use less if you don't like spice).
- Use a spoon to baste the **sirloin** in the chimichurri **butter**.
- Once cooked, transfer the **sirloin** to a board, cover and rest, 1-2 mins. **IMPORTANT:** Meat is safe to eat when outside is browned.



## Cook the Green Beans

- When the chips have 15 mins left to go, place a pan over medium-high heat (no oil).
- Once hot, cook the **lime** halves, cut-side down, until charred, 3-4 mins. Remove from pan.
- Wipe the pan and return to medium heat with a drizzle of **oil**.
- Once hot, fry the **green beans** until just charred, 2-3 mins. Lower heat to medium, cook for 1 min.
- Add a splash of **water** and cover with a lid. Cook until tender, 4-5 mins. Remove from the pan. Cover to keep warm.



## Garnish and Serve

- When everything is ready, slice the **steaks** widthways into 1cm slices and transfer to your plates.
- Spoon over the chimichurri **butter** sauce from the pan.
- Serve with chips, **green beans** and charred **lime** for squeezing over alongside.

Enjoy!