



# Irish Sirloin Steak and Cheesy Chipotle Sauce

with golden smashed potatoes

Premium 35 – 40 mins • Spicy

13



21 Day Aged Sirloin Steak



Baby Potatoes



Grated Cheese



Chipotle Paste



Green Beans



Crème Fraîche

Pantry Items: Oil, Salt, Pepper, Water, Flour, Butter



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## 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

Baking sheet with baking paper, pan with lid, pot with lid

## Ingredients

	2P	4P
21 Day Aged Sirloin Steak	250 g	500 g
Baby Potatoes	500 g	1000 g
Grated Cheese	50 g	100 g
Chipotle Paste	1 sachet	2 sachets
Green Beans	150 g	300 g
Creme Fraiche	65 g	110 g

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>520.5 g</b>	<b>100 g</b>
Energy (kJ/kcal)	2669.4 kJ/ 638 kcal	512.9 kJ/ 122.6 kcal
Fat (g)	31.1 g	6 g
Sat. Fat (g)	17.6 g	3.4 g
Carbohydrate (g)	53.9 g	10.4 g
Sugars (g)	8.2 g	1.6 g
Protein (g)	40 g	7.7 g
Salt (g)	2.4 g	0.5 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

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### Roast the Potatoes

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Halve the **potatoes** lengthways. Quarter any larger pieces.
- On a lined baking tray, toss with **salt, pepper** and a drizzle of **oil**. Spread out in a single layer, cut-side down.
- Roast on the top shelf of the oven, 15-20 mins.
- Remove from the oven and lightly crush each **potato** with the bottom of a pan. Drizzle with more **oil** and return to the top shelf until crispy and golden, 10-15 mins.



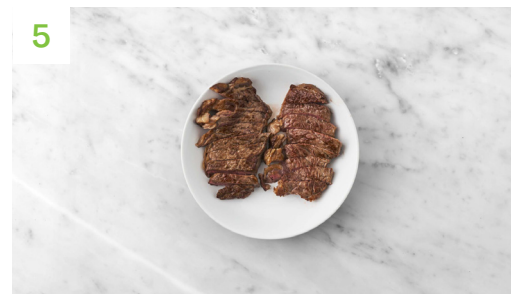
### Pan-fry the Green Beans

- Trim the **green beans**.
- Return the pan to medium-high heat with another drizzle of **oil** if required.
- Once hot, fry the **green beans** until starting to char, 2-3 mins.
- Add a splash of **water** and immediately cover with a lid or some foil.
- Cook until tender, 4-5 mins. Remove the pan from the heat.



### Make the Sauce

- Meanwhile, place a pot over medium-high heat with 2 tbsp **butter** (double for 4p).
- When melted, add ½ tbsp **flour** (double for 4p) then slowly stir in 100ml **water** (double for 4p).
- Bring to the boil, stirring, then simmer until thickened, 1-2 mins.
- Mix in the **creme fraiche** and **cheese**. Stir until all the **cheese** has melted.
- Remove from the heat, stir through the **chipotle paste** and season to taste with **salt** and **pepper**. Cover to keep warm.



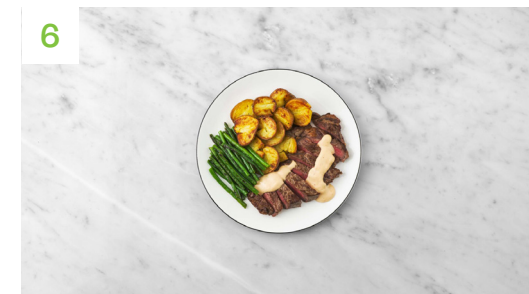
### Finishing Touches

- Thinly slice the **steaks** widthways.
- Gently reheat the chipotle **cheese** sauce, if necessary.



### Sear the Sirloin

- Meanwhile, place a large pan over high heat with a drizzle of **oil**.
- Season the **sirloin** with **salt** and **pepper**.
- Once the pan is hot, fry until browned, 1-2 mins 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. Meat is safe to eat when the outside is browned.
- Once cooked, transfer to a board, cover and allow to rest.



### Garnish and Serve

- Divide the smashed **potatoes** between plates.
- Serve the pan-fried **green beans** and sliced **sirloin** alongside.
- Drizzle the chipotle **cheese** sauce over the **steak**.
- Serve any remaining sauce on the side.

Enjoy!