



Irish Sirloin Steak with Bacon in Red Wine Jus

with roast carrots and chips

Premium 35 – 40 mins

13



21 Day Aged Sirloin Steak



Bacon Lardons



Carrot



Potatoes



Garlic



Red Wine Jus

Pantry Items: Oil, Salt, Pepper, Water



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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, grater

Ingredients

	2P	4P
21 Day Aged Sirloin Steak	250 g	500 g
Bacon Lardons	100 g	200 g
Carrot	2 units	4 units
Potatoes	600 g	1200 g
Garlic	2 units	4 units
Red Wine Jus	2 sachets	4 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	700 g	100 g
Energy (kJ/kcal)	2903.7 kJ/ 694 kcal	414.8 kJ/ 99.1 kcal
Fat (g)	26.7 g	3.8 g
Sat. Fat (g)	10.9 g	1.6 g
Carbohydrate (g)	76.6 g	10.9 g
Sugars (g)	15.1 g	2.2 g
Protein (g)	42.6 g	6.1 g
Salt (g)	3.1 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.

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Cook the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Pop the chunks onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn the tray halfway through.

TIP: Use two baking trays if necessary.



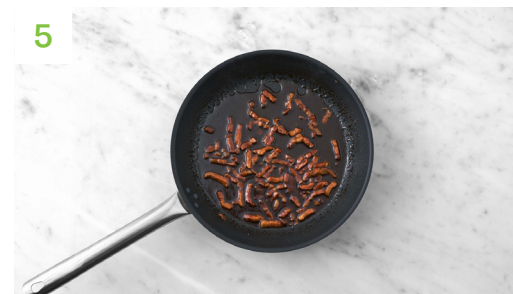
Fry the Bacon

- Return the pan to medium-high heat with a drizzle of **oil**.
- Once hot, fry the **bacon lardons** until golden, stirring occasionally, 5-7 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook lardons thoroughly.



Roast the Carrot

- Meanwhile, trim the **carrot**, then halve lengthways (no need to peel). Chop into 1cm wide, 5cm long batons.
- Peel and grate the **garlic** (or use a garlic press).
- Pop the **carrot** onto a large (lined) baking tray.
- Toss with **garlic**, a drizzle of **oil**, **salt** and **pepper**. Spread out in a single layer.
- Roast on the middle shelf until tender, 20-25 mins. Turn the tray halfway through.



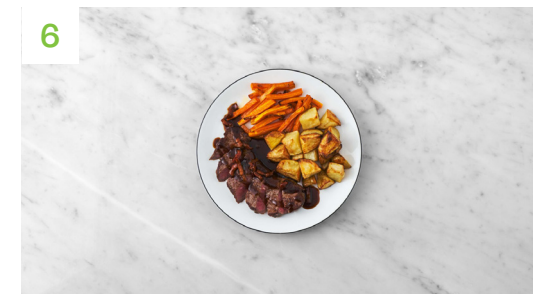
Warm the Jus

- Pour the **red wine jus** into the pan with the **bacon**.
- Cook, stirring, until warmed through, 1-2 mins.
- Season to taste with **salt** and **pepper**.
- Thinly slice the **steak**.



Sear the Sirloin

- When the **potatoes** have 15 mins left to cook, place a pan over high heat with a drizzle of **oil**.
- Season the **sirloin** with **salt** and **pepper**.
- Fry the **sirloin** 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. Meat is safe to eat when the outside is browned.
- Once cooked, transfer to a board, cover and allow to rest.



Finish and Serve

- Divide the sliced **sirloin** between plates.
- Serve the roasted **carrot** and **potatoes** alongside.
- Drizzle the **sirloin** with rich **bacon red wine jus**.

Enjoy!