



Irish Sirloin Steak in Hoisin Sauce

with rice, pickled radish and pan-fried greens

Premium 30 – 35 mins

13



21 Day Aged Sirloin Steak



Jasmine Rice



Apple Cider Vinegar



Radish



Sesame Seeds



Pak Choi



Hoisin Sauce



Sugar Snap Peas

Recipe Update

Due to supply chain issues, you'll receive **sugar snaps** instead of **green beans**. As such, the recipe photos are slightly different to what your dish will look like. Don't worry, we've updated the instructions and it'll still be just as delicious!

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



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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

Pan with lid, pot with lid

Ingredients

	2P	4P
21 Day Aged Sirloin Steak	250 g	500 g
Jasmine Rice	150 g	300 g
Apple Cider Vinegar	2 sachets	4 sachets
Radish	125 g	250 g
Sesame Seeds	1 sachet	2 sachets
Pak Choi	1 unit	2 units
Hoisin Sauce	2 sachets	4 sachets
Sugar Snap Peas	75 g	150 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	400.1 g	100 g
Energy (kJ/kcal)	2501 kJ/ 598 kcal	625 kJ/ 149 kcal
Fat (g)	18 g	4.5 g
Sat. Fat (g)	7.7 g	1.9 g
Carbohydrate (g)	73 g	18.2 g
Sugars (g)	10.4 g	2.6 g
Protein (g)	34.9 g	8.7 g
Salt (g)	1.37 g	0.3 g

Nutrition for uncooked ingredients based on 2 person recipe.

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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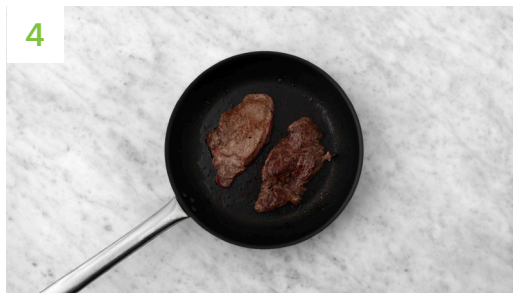


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Boil the Rice

- Pour 300ml cold **salted water** (double for 4p) into a medium pot with a tight-fitting lid.
- Stir in the **rice** and bring to the boil.
- Once boiling, lower the heat to medium, cover with the lid and cook for 12 mins.
- Once cooked, remove the pot from the heat.
- Keep covered for another 12 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Sear the Steak

- Wipe and return the pan to high heat with a drizzle of **oil**.
- Season the **sirloin** with **salt** and **pepper**.
- Once the pan is hot, 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 and its packaging. Meat is safe to eat when the outside is browned.
- Once cooked, transfer to a board, cover and allow to rest.



Pickle the Radish

- Trim and thinly slice the **radish**.
- Pop the **radish** into a small bowl with **half** the **apple cider vinegar**, 1 tsp **sugar** and ¼ tsp **salt** (double both for 4p). Mix together and set aside, continuing to stir frequently.
- Place a pan over medium heat (without oil).
- Once hot, dry-fry the **sesame seeds**, stirring regularly, until lightly toasted, 2-3 mins.
- Once toasted, remove from the pan and set aside.

TIP: Watch the seeds closely—they can burn easily.



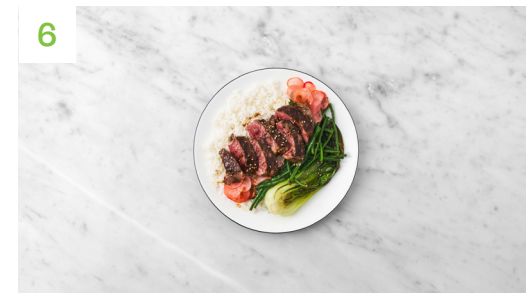
Warm the Sauce

- Remove the pan from the heat.
- Add the **hoisin sauce**, remaining **apple cider vinegar** and a knob of **butter**.
- Allow the sauce to warm through, adding a splash of **water** if you feel it needs loosening.
- Thinly slice the **steak**.



Fry the Veg

- Trim the **pak choy** and halve lengthways.
- Return the pan to medium-high heat with a drizzle of **oil**.
- Once hot, add the **pak choy** (cut-side down) and **sugar snaps** to the pan. Season with **salt** and **pepper**.
- Fry for 2-3 mins. Turn the **pak choy** and add a splash of **water**. Cover with a lid or some foil and cook until tender, 4-5 mins.
- Once cooked, remove from the pan and cover to keep warm.



Finish and Serve

- Fluff up the **rice** with a fork and divide between plates
- Serve the **sugar snaps**, **pak choy** and pickled **radish** alongside.
- Arrange the sliced **steak** on the **rice** and drizzle the buttery **hoisin sauce** over the top.
- Finish with a scattering of toasted **sesame seeds**.

Enjoy!