



Irish Sirloin Steak in Truffle Mushroom Sauce

with creamy mash and pan-fried veg

30 – 35 mins

13



21 Day Aged Sirloin Steak



Potatoes



Garlic



Truffle Oil



Dried Thyme



Mushrooms



Grated Italian Style Hard Cheese



Carrot

Pantry Items: Flour, Salt, Pepper, Oil, Butter, Milk (Optional), Water



Rate your recipe!

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

Colander, grater, pan with lid, peeler, pot with lid, potato masher

Ingredients

	2P	4P
21 Day Aged Sirloin Steak	250 g	500 g
Potatoes	600 g	1200 g
Garlic	1 unit	2 units
Truffle Oil	1 pack	2 packs
Dried Thyme	1 sachet	2 sachets
Mushrooms	150 g	250 g
Grated Italian Style Hard Cheese	1 unit	2 units
Carrot	2 units	4 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	686 g	100 g
Energy (kJ/kcal)	2763 kJ/ 660 kcal	403 kJ/ 96 kcal
Fat (g)	26.8 g	3.9 g
Sat. Fat (g)	13.3 g	1.9 g
Carbohydrate (g)	73.5 g	10.7 g
Sugars (g)	12.3 g	1.8 g
Protein (g)	38.3 g	5.6 g
Salt (g)	0.8 g	0.1 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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Make the Mash

- Boil a large pot of **salted water** for the **potatoes**.
- Peel and chop the **potatoes** into 2cm chunks.
- Add the **potatoes** to the boiling **water** and cook until fork tender, 12-18 mins.
- Once cooked, drain in a colander and return to the pot, off the heat.
- Add a knob of **butter** and a splash of **milk** or **water**. Mash until smooth. Season with **salt** and **pepper**. Cover to keep warm.



Sear the Sirloin Steak

- Return the pan to high heat with another 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.
- Transfer to a board, cover and allow to rest, 1-2 mins.



Get Prepped

- Trim the **carrot**, then halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons.
- Peel and grate the **garlic** (or use a garlic press).
- Roughly chop the **mushrooms**.



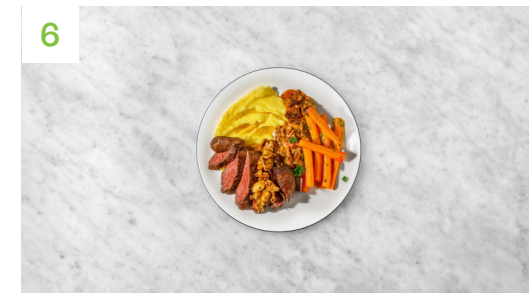
Prepare the Mushroom Sauce

- Return the pan to medium-high heat with 1 tbsp **butter** (per 2P).
- Once melted, fry the **thyme** and **mushrooms** for 3-4 mins.
- Add 1 tsp **flour** (per 2P) and fry for 30 seconds. Pour in 75ml **water** (per 2P) and bring to the boil. Cook until thickened, 1-2 mins.
- Once cooked, remove from the heat and stir in the **truffle oil**.
- Season to taste with **salt** and **pepper**.



Fry the Veg

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once the pan is hot, add the **carrot** and fry for 5-6 mins.
- Add a splash of **water** and immediately cover with a lid or some foil.
- Cook until the veg is tender, 4-5 mins. Remove from the pan and cover to keep warm.



Finish and Serve

- Thinly slice the **steak** and divide between plates.
- Serve the mash and garlicky veg alongside.
- Sprinkle the **cheese** over the pan-fried veg.
- Drizzle the **mushroom** sauce over the **steak**.

Enjoy!