



Irish Sirloin Steak in Creamy Truffle Sauce

with broccoli and crushed baby potatoes

Premium 35-40 mins

13



21 Day Aged Sirloin Steak



Creme Fraiche



Truffle Oil



Baby Potatoes



Broccoli



Beef Stock

Pantry Items: Water, Oil, Salt, Pepper

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

Ingredients

| | 2P | 4P |
|---------------------------|----------|-----------|
| 21 Day Aged Sirloin Steak | 250 g | 500 g |
| Creme Fraiche | 125 g | 250 g |
| Truffle Oil | 1 pack | 2 packs |
| Baby Potatoes | 400 g | 800 g |
| Broccoli | 1 unit | 1 unit |
| Beef Stock | 1 sachet | 2 sachets |

Nutrition

| | Per serving | Per 100g |
|--------------------------|------------------------|-------------------------|
| for uncooked ingredients | 514.5 g | 100 g |
| Energy (kJ/kcal) | 2681.9 kJ/ 641 kcal | 521.3 kJ/ 124.6 kcal |
| Fat (g) | 39 g | 7.6 g |
| Sat. Fat (g) | 22.3 g | 4.3 g |
| Carbohydrate (g) | 36.3 g | 7.1 g |
| Sugars (g) | 6.7 g | 1.3 g |
| Protein (g) | 36.1 g | 7 g |
| Salt (g) | 1 g | 0.2 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.

Contact

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



You can recycle me!



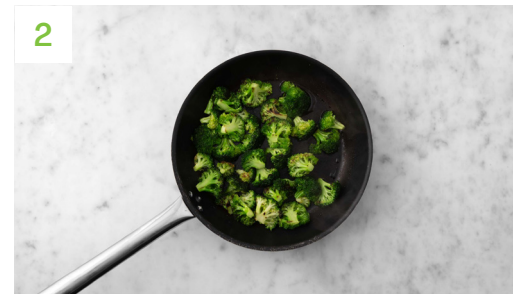
Roast the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Halve the **potatoes** lengthways and pop onto a lined baking tray.
- Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer, cut-side down.
- Roast the **potatoes** on the top shelf of your oven until slightly tender, 15-20 mins.



Fry the Steak

- Return the pan to high heat with a drizzle of **oil**.
- Season the **steak** with **salt** and **pepper**.
- Once hot, fry the **steak** until browned. Cook for 1-2 mins on each side for medium-rare.
- Cook for another 1-2 mins on each side if you'd like 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, remove from pan, cover with foil and allow to rest.



Cook the Broccoli

- While the **potatoes** roast, cut the **broccoli** into florets. Halve any large florets.
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **broccoli** to the pan. Season with **salt** and **pepper**.
- Fry for 2-3 mins then add a splash of **water** and cover with a lid or some foil. Cook until tender, 4-5 mins.
- Once cooked, remove from the pan and cover to keep warm.



Make the Sauce

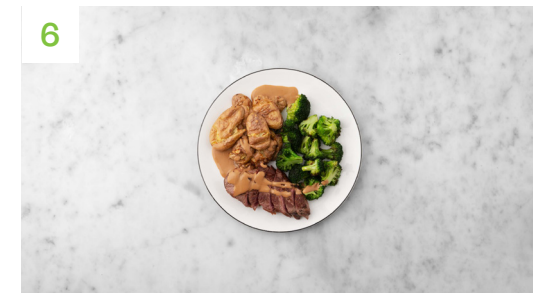
- Return the pan to high heat, adding the **creme fraiche** and **beef stock powder**.
- Cook until thickened, stirring occasionally, 2-3 mins.
- Remove from the heat and stir through the truffle **oil**.
- Thinly slice the **steak**.

TIP: Add a splash of water to loosen the sauce if required.



Crush the Potatoes

- When the **potatoes** have cooked for 20 mins, remove them from the oven.
- Use the bottom of a bowl or pan to lightly crush each **potato half**.
- Drizzle the smashed **potatoes** with more **oil** and return to the top shelf of your oven to cook until crispy and golden, 10-15 mins.



Finish and Serve

- Plate the sliced **sirloin** and drizzle over the creamy truffle sauce.
- Serve with crushed **potatoes** and tender **broccoli** alongside.

Enjoy!