



# Matured Steak au Poivre and Truffle Chips

with Roasted Asparagus and Red Wine Jus



**PREMIUM** 40 Minutes



Sirloin Steak



Potato



Echalion Shallot



Asparagus



Black Peppercorns



Red Wine Stock Pot



Butter



Truffle Zest

## Before you start

Our fruit, veggies and herbs need a wash before you use them!

### Basic cooking tools you will need:

Two Baking Trays, Frying Pan and Measuring Jug.

### Ingredients

	2P	3P	4P
Sirloin Steak**	2	3	4
Potato**	1 small pack	1 large pack	2 small packs
Echalion Shallot**	1	1	2
Asparagus**	1 small pack	1 medium pack	1 large pack
Black Peppercorns	1 pot	1½ pots	2 pots
Water*	150ml	225ml	300ml
Red Wine Stock Pot (14)	1	1	2
Butter 7)**	30g	45g	60g
Truffle Zest	1 sachet	1 sachet	2 sachets

\*Not Included \*\* Store in the Fridge

### Nutrition

	Per serving	Per 100g
for uncooked ingredients	516g	100g
Energy (kJ/kcal)	2686 /642	521 /124
Fat (g)	31	6
Sat. Fat (g)	16	3
Carbohydrate (g)	47	9
Sugars (g)	5	1
Protein (g)	44	9
Salt (g)	2.38	0.46

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

7) Milk 14) Sulphites

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

### Contact

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## 1. Get Started

Remove the **steaks** from the fridge to bring them up to room temperature. Preheat your oven to 200°C. Peel the **potatoes** and chop into 2cm wide wedges. Pop them on a baking tray, drizzle with **oil** and season with **salt** and **pepper**. Toss to coat then spread out and roast on the top shelf of your oven until golden, 25-30 mins, turning halfway.



## 4. Cook the Steak

Put a frying pan on high heat with a drizzle of **oil**. When the **oil** is hot, lay the **steaks** in the pan and brown for a minute on each side. Once browned, lower the heat slightly and cook for another 1-2 mins on each side. **TIP: This will cook the steak to medium rare - if you like yours less rare just cook for 1-2 mins more.** Transfer to a board to rest. Wipe out the pan, we will use it again. **IMPORTANT: Steak is safe to eat when the outside is no longer pink.**



## 2. Roast the Asparagus

Meanwhile, halve, peel and thinly slice the **shallot**. Trim the bottom 2cm from the **asparagus**. Put the **asparagus** on another baking tray, drizzle with **oil** and season with **salt** and **pepper**. When you turn the **potatoes**, add the **asparagus** and roast on the middle shelf of the oven until soft, 12-15 mins.



## 5. Make the Sauce

Return the now empty **steak** pan to medium heat with a drizzle of **oil**. Add the **shallot** and cook until soft, 3-4 mins. Add the **water** (see ingredients for amount) and **red wine stock pot**. Bring to the boil, stirring to dissolve the **stock pot**, then reduce the heat slightly and simmer until thickened and glossy, 1-2 mins. Remove from the heat and stir in the **butter** and any juices from the **steak**.



## 3. Coat the Steak

Meanwhile, crush the **peppercorns** in a pestle and mortar until coarsely ground. **TIP: Alternatively, put the peppercorns in a sandwich bag and crush using the base of a pan.** Tip onto a plate. Put the **steaks** on another plate and season with **salt**. Drizzle with **oil** on each side. Lay the **steaks** in the **peppercorns** to coat them, turning to ensure each side is well coated. **IMPORTANT: Remember to wash your hands after handling raw meat.**



## 6. Serve

Remove the **wedges** from the oven and sprinkle over the **truffle powder**. Toss to coat then divide between your plates along with the roasted **asparagus**. Slice the **steak** and serve alongside the **veg** with the **red wine** jus drizzled all around.

Enjoy!

There may be changes to ingredients in recipes:

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.