



Argentinian-Style Steak

with Chimichurri Aioli, Potatoes and Salad

Steak Night

Optional Spice

35 Minutes



Top Sirloin Steak



Garlic Puree



Shallot



Parsley



Cilantro



Chili Flakes



Russet Potato



Mayonnaise



Red Wine Vinegar



Arugula and Spinach Mix



Mini Cucumber



Dijon Mustard

HELLO CHIMICHURRI AOILI

This creamy sauce packed with fresh herbs and garlic goes perfectly with steak!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

2 Baking sheets, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Top Sirloin Steak	340 g	680 g
Garlic Puree	1 tbsp	2 tbsp
Shallot	50 g	100 g
Parsley	7 g	14 g
Cilantro	7 g	14 g
Chili Flakes 🌶️	½ tsp	¼ tsp
Russet Potato	460 g	920 g
Mayonnaise	4 tbsp	8 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Arugula and Spinach Mix	113 g	227 g
Mini Cucumber	132 g	264 g
Dijon Mustard	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Cook steaks

- Pat **steaks** dry with paper towels. Season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **steaks**. Sear until golden-brown, 1-2 per side.
- Remove the pan from heat, then transfer **steaks** to an unlined baking sheet. Bake in the **bottom** of the oven until cooked to desired doneness, 5-8 min.**



Prep

- Meanwhile, roughly chop **cilantro**.
- Roughly chop **parsley**.
- Peel, then thinly slice **half the shallot**. Finely dice **remaining shallot**.
- Cut **cucumbers** into ¼-inch rounds.



Toss salad

- When **steaks** are almost done, add **1 tbsp oil**, **¼ tsp sugar** (dbl both for 4 ppl) and **remaining vinegar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **sliced shallots**, **cucumbers** and **arugula and spinach mix**, then toss to combine.



Mix chimichurri aioli

- Add **parsley**, **cilantro**, **mayo**, **Dijon**, **garlic puree**, **diced shallots**, **1 tsp vinegar** (dbl for 4 ppl) and **½ tsp chili flakes** to a small bowl. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**, then stir to combine.



Finish and serve

- Thinly slice **steaks**.
- Divide **steaks**, **potatoes** and **salad** between plates.
- Serve **chimichurri aioli** on the side for dipping.

Dinner Solved!