

Argentinian-Style Steaks

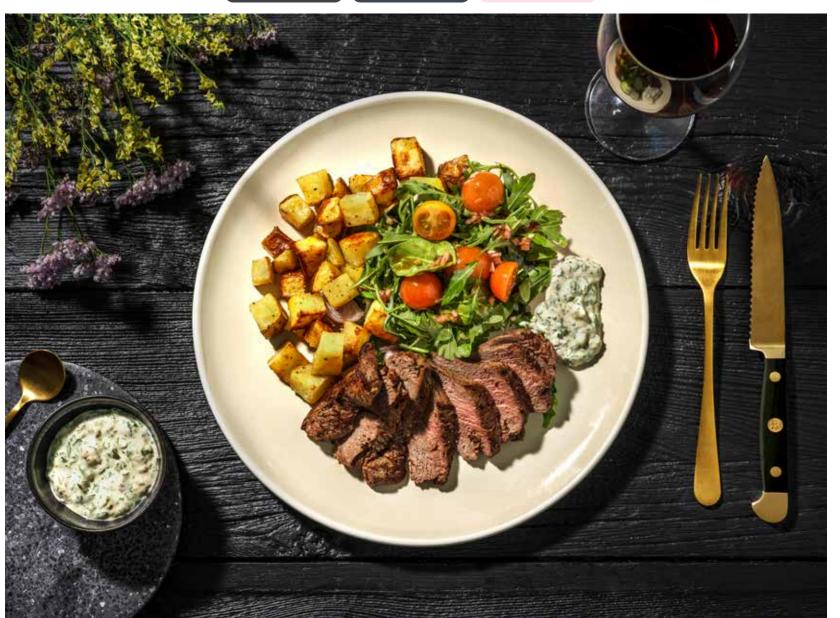
with Chimichurri Aioli, Potatoes and Salad

Special

Steak Night

Optional Spice

35 Minutes





Top Sirloin Steak







Shallot





Parsley

Cilantro



Russet Potato





Red Wine Vinegar



Arugula and Spinach



Baby Tomatoes



Dijon Mustard

Start here

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

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

- Mild: 1/8 tsp
- Medium: 1/4 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	285 g	570 g
Garlic Puree	1 tbsp	2 tbsp
Shallot	50 g	100 g
Parsley	7 g	14 g
Cilantro	7 g	14 g
Chili Flakes 🤳	⅓ tsp	1/4 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	226 g
Baby Tomatoes	113 g	227 g
Dijon Mustard	1 tbsp	2 tbsp
Oil*		
Sugar*		
Salt and Pepper*		

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** 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 goldenbrown, 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 mediumhigh heat.
- When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat, then transfer **steaks** to another unlined baking sheet.
- Roast in the **bottom** of the oven until cooked to desired doneness, 5-8 min.**



Prep

- Meanwhile, roughly chop cilantro.
- Roughly chop parsley.
- Peel, then finely dice shallot.
- Halve tomatoes.



Mix chimichurri aioli

• Add parsley, cilantro, mayo, Dijon, garlic puree, diced shallots, 1 tsp vinegar (dbl for 4 ppl) and 1/8 tsp chili flakes to a small bowl. (NOTE: Reference heat guide.) Season with salt and pepper, then stir to combine.



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, tomatoes and arugula and spinach mix, then toss 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!

^{*} Pantry items