



Irish Sirloin Steak and Chorizo Salsa with roast potatoes and rocket salad

Premium 30-35 mins

13



21 Day Aged Sirloin Steak



Chorizo



Potatoes



Paprika



Rocket



Garlic



Apple Cider Vinegar



Tomato

Pantry Items: 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

Baking sheet with baking paper, grater

Ingredients

| | 2P | 4P |
|---------------------------|-----------|-----------|
| 21 Day Aged Sirloin Steak | 250 g | 500 g |
| Chorizo | 100 g | 200 g |
| Potatoes | 3 units | 6 units |
| Paprika | 2 sachets | 4 sachets |
| Rocket | 40 g | 80 g |
| Garlic | 1 unit | 2 units |
| Apple Cider Vinegar | 1 sachet | 2 sachets |
| Tomato | 2 units | 4 units |

Nutrition

| | Per serving | Per 100g |
|--------------------------|------------------------|-------------------------|
| for uncooked ingredients | 579.5 g | 100 g |
| Energy (kJ/kcal) | 3066.9 kJ/ 733 kcal | 529.2 kJ/ 126.5 kcal |
| Fat (g) | 33.7 g | 5.8 g |
| Sat. Fat (g) | 12.5 g | 2.2 g |
| Carbohydrate (g) | 65.4 g | 11.3 g |
| Sugars (g) | 6.1 g | 1.1 g |
| Protein (g) | 43.8 g | 7.6 g |
| Salt (g) | 4.6 g | 0.8 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

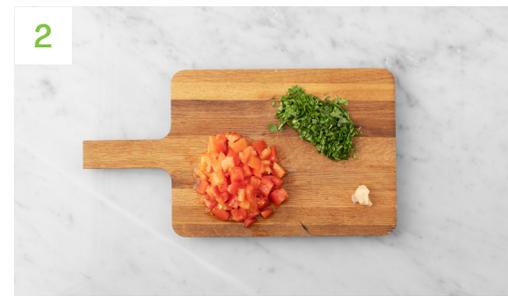
- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Pop the chunks onto a large (lined) baking tray.
- Drizzle with **oil** then season with **paprika, salt and pepper**. Toss to coat and spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Sear the Sirloin

- Wipe the pan and return to high heat with a drizzle of **oil**.
- Once hot, fry the **sirloin** until browned. Cook 1-2 mins on each side for medium-rare.
- Cook for another 1-2 mins on each side if you want it more well-done. **IMPORTANT:** Meat is safe to eat when the outside is browned.
- Once cooked to your liking, transfer to a board, cover and allow to rest.



Get Prepped

- Season the **steaks** with **salt and pepper**. **IMPORTANT:** Wash hands and equipment after handling raw meat and its packaging.
- Peel and grate the **garlic** (or use a garlic press).
- Chop the **tomatoes** into 1cm chunks.
- Take one-quarter of the **rocket** and finely chop—we'll use this as a **herb** for the salsa. Set the remaining **rocket** aside for later.



Assemble the Salad

- Pop the remaining **rocket** into a salad bowl along with with the remaining **tomatoes**.
- Dress the salad with a drizzle of **oil** and a pinch of **salt and pepper**. Toss to coat.
- Divide the salad between your plates.



Make the Salsa

- Place a large pan over medium-high heat (without oil).
- Once hot, fry the **chorizo** until it starts to brown, 3-4 mins.
- Add the **garlic** and **half** the **tomatoes**. Cook for 1 min more.
- Remove from the heat then stir in the **apple cider vinegar** and 1 tbsp **oil** (double for 4p).
- Transfer to a small bowl, allow to cool for 1 min and then stir through the chopped **rocket**.

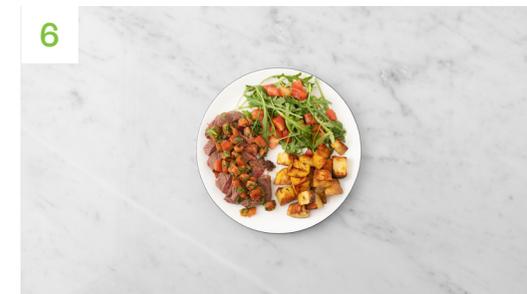


Plate and Serve

- Pop the roast **potatoes** onto your plates next to the **rocket** salad.
- Thinly slice the **sirloin** and arrange alongside.
- Finish by spooning the **chorizo** salsa over the **sirloin steak**.

Enjoy!