



Japanese-Style Beef Salad with Ponzu Dressing & Sriracha Aioli

FRESH & FAST Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 2405kJ (574Cal) | Protein 39g | Fat, total 31.7g - saturated 8.4g | Carbohydrate 29g - sugars 16.3g | Sodium 852mg
Calorie Smart | The quantities provided above are averages only.

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Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



Large Frying Pan

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

2P

4P

Beef Rump

1 pkt

1 pkt

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Sizzle



Beef Rump

2. Chop



Tomato



Cucumber



Radish



Lemon



Garlic Aioli



Sriracha

3. Toss



Ponzu Sauce



Sweet Chilli Sauce



Mixed Salad Leaves



Roasted Peanuts



Coriander & Mint



Crispy Shallots

- Place **beef** between two sheets of baking paper. Pound with rolling pin until slightly flattened (this ensures it's extra tender!)
- Heat olive oil in frying pan over high heat. Season **beef**
- Cook **beef** for **5-6 mins** or until cooked to your liking
- Transfer to a plate to rest

- Roughly chop **tomato** and **cucumber**
- Trim and thinly slice **radish**
- Cut **lemon** into wedges
- In a bowl, combine **garlic aioli** and **sriracha**

- In a second bowl, combine **ponzu**, **sweet chilli**, **salad leaves**, **tomato**, **cucumber**, **radish**, **peanuts** and torn **coriander** and **mint**
- Add a drizzle of **oil**, season and toss
- Slice **steak**
- Divide **steak** and **salad** between plates. Top with **sriracha aioli** and **crispy shallots**
- Serve with **lemon wedges**



Top Steak Tips!

1. Use paper towel to pat steak dry before seasoning.
2. Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
3. For ultimate tenderness, let steak rest on a plate for 5 minutes before slicing.