



# Striploin Steak and Sun-Dried Tomato Cream Sauce

## with Roasted Potatoes and Walnut-Topped Snap Peas

Striploin Special

45 Minutes



Striploin Steak  
370 g | 740 g



Yellow Potato  
350 g | 700 g



Sugar Snap Peas  
227 g | 454 g



Parsley  
7 g | 14 g



Garlic, cloves  
1 | 2



Walnuts, chopped  
28 g | 56 g



Parmesan  
Cheese, shredded  
1/4 cup | 1/2 cup



Cream  
56 ml | 113 ml



Sun-Dried  
Tomato Pesto  
1/4 cup | 1/2 cup



Garlic Salt  
1 tsp | 2 tsp

**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.

1



### Prep and roast potatoes

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

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

4



### Cook snap peas

- Meanwhile, trim **snap peas**.
- Peel, then mince or grate **garlic**.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan to melt.
- Add **snap peas**. Cook, stirring often, until tender-crisp, 3-4 min.
- Add **half the garlic**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**, to taste.
- Remove from heat, then add **half the Parmesan**. Toss to combine.
- Transfer to a plate and set aside.

2



### Toast walnuts

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add **walnuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on walnuts so they don't burn!)
- Remove from heat. Transfer **walnuts** to a plate.
- Carefully wipe the pan clean.

5



### Make sauce

- Meanwhile, finely chop **parsley**.
- Reheat the same pan over medium.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **remaining garlic**. Cook, stirring often, until fragrant, 30 sec.
- Add **cream**, **pesto** and **remaining Parmesan**.
- Cook, stirring occasionally, until **sauce** thickens slightly and **Parmesan** melts, 1-2 min. Season with **salt** and **pepper**.
- Remove from heat, then stir in **half the parsley** and **any steak resting juices** from the baking sheet.

3



### Sear and roast steak

- Pat **steak** dry with paper towels. Season with **pepper** and **remaining garlic salt**.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steak**. Sear until golden-brown, 2-4 min per side.
- Remove from heat and transfer **steak** to an unlined baking sheet.
- Roast in the **middle** of the oven until cooked to desired doneness, 5-8 min. **\*\***
- When done, transfer **steak** to a cutting board to rest, 5 min. Loosely cover with foil.

6



### Finish and serve

- Thinly slice **steak**.
- Divide **steak**, **potatoes** and **snap peas** between plates. Top **snap peas** with **walnuts**.
- Spoon **sauce** over **steak**, then sprinkle with **remaining parsley**.

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



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