



# FATHER'S DAY SURF 'N' TURF FEAST

with Shrimp & Veggie Kebabs, Ranch Potatoes & Arugula Salad

## INGREDIENTS

2 PERSON | 4 PERSON



1½ oz | 3 oz  
Italian Dressing  
Contains: Milk



1½ oz | 3 oz  
Buttermilk Ranch Dressing  
Contains: Eggs, Milk



12 oz | 24 oz  
Potatoes\*



8 | 16  
Wooden Skewers



2 TBSP | 4 TBSP  
Savory Paprika Blend



2 oz | 4 oz  
Arugula



10 oz | 20 oz  
Bavette Steak



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



½ Cup(s) | 1 Cup(s)  
BBQ Sauce



4 oz | 8 oz  
Grape Tomatoes



1 | 2  
Bell Pepper\*



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



1 | 2  
Zucchini



1 | 2  
Crispy Fried Onions  
Contains: Wheat



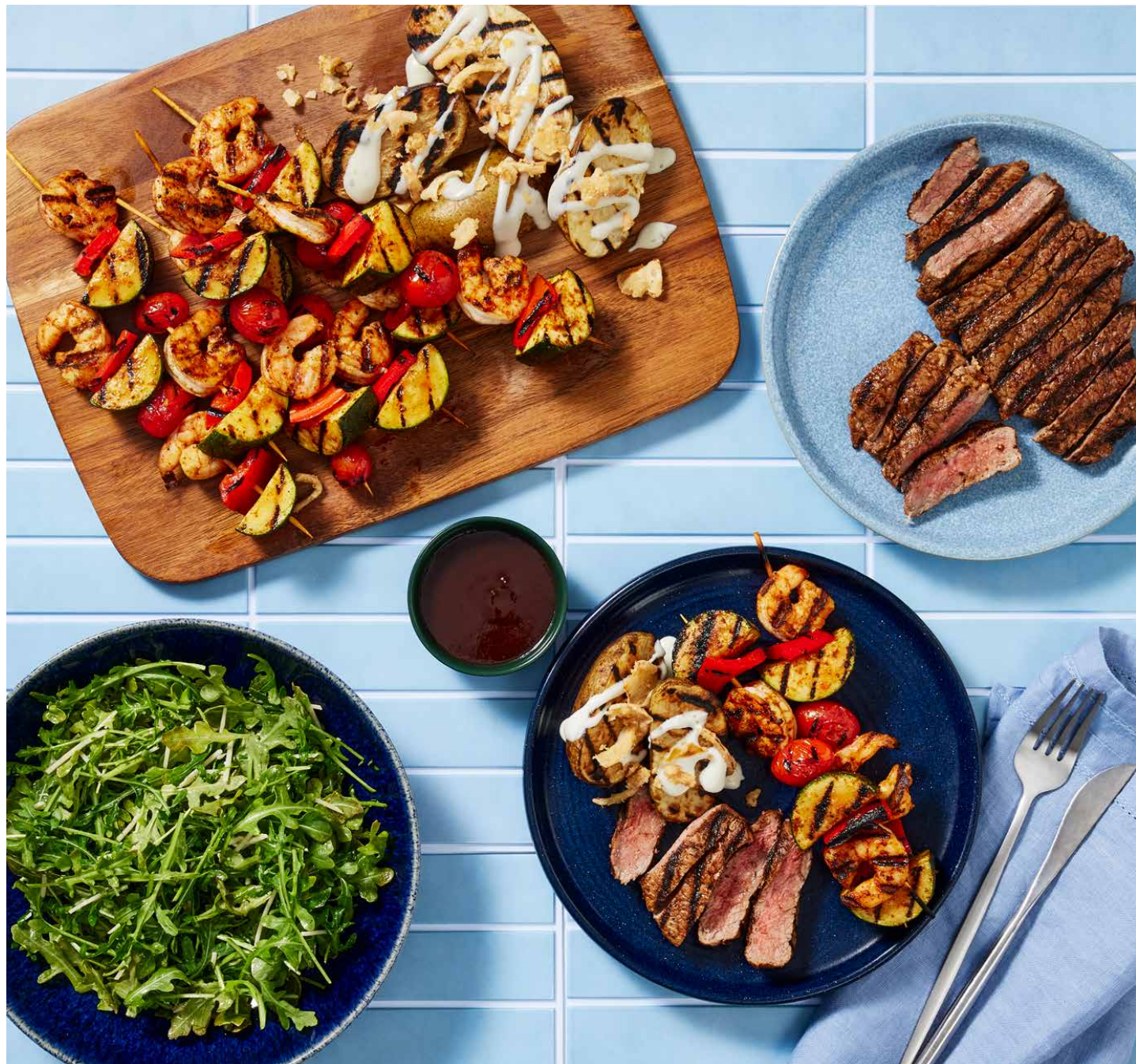
ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP.

\*The ingredient you received may be a different color.

HELLO

## BAVETTE STEAK

Often called "the butcher's cut"—because it's so tasty they keep it for themselves!



PREP: 20 MIN | COOK: 40 MIN | CALORIES: 1050



# HELLO FRESH

## SOAK IT IN

Why do we ask you to soak the skewers in Step 1? A nice water bath helps prevent the wood from burning while grilling.

## BUST OUT

- Paper towels
- Plastic wrap
- 2 Large bowls
- Grill
- Kosher Salt
- Cooking Oil
- Black Pepper

## MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

*For HelloCustom nutritional information, please refer to HelloFresh.com.*



## PREP

- Preheat a grill to medium heat. (If using a grill pan, you'll heat it in Step 3.) Place skewers in a shallow dish and cover with water (this helps prevent them from burning!). Wash and dry produce.
- Core and dice bell pepper into 1-inch pieces. Trim and halve zucchini lengthwise; cut crosswise into 1-inch-thick half-moons. Halve potatoes lengthwise.



## 2 FINISH PREP & MAKE KEBABS

- Pat steak\* dry with paper towels. Rub with a drizzle of oil, then season all over with half the Savory Paprika Blend, a pinch of salt, and pepper. Set aside.
- Rinse shrimp\* under cold water, then pat dry with paper towels.
- Carefully thread shrimp, bell pepper, zucchini, and tomatoes onto skewers, alternating ingredients. Drizzle kebabs with oil and season generously all over with remaining Savory Paprika Blend, salt, and pepper.



## 3 COOK POTATOES

- In a large microwave-safe bowl, toss potatoes with a pinch of salt. Cover tightly with plastic wrap; microwave until potatoes are fork tender, 5-8 minutes. (For 4 servings, you may need to microwave potatoes for an additional 2-3 minutes.)
- Add a drizzle of oil and season with pepper; toss to combine. (If using a grill pan, preheat over medium-high heat while potatoes cook.)



## 4 GRILL STEAK

- Add steak to grill (or grill pan). (For 4 servings, work in batches for if necessary.) Cook to desired doneness, 4-8 minutes per side (grills can vary).
- Transfer steak to a cutting board to rest for at least 5 minutes.



## 5 GRILL KEBABS & POTATOES

- Add kebabs in a single layer to grill (or grill pan). Grill until veggies are browned and tender and shrimp are cooked through, 3-5 minutes per side. TIP: Work in batches, if necessary.
- Add potatoes to grill (or grill pan), cut sides down; grill, flipping occasionally, until lightly charred, 2-3 minutes.
- Transfer kebabs and potatoes to a large serving platter. Season potatoes with salt and pepper.



## 6 MAKE SALAD

- While skewers and potatoes grill, in a second large bowl, toss together arugula, Parmesan, and Italian dressing until combined.



## 7 FINISH & SERVE

- Thinly slice steak against the grain.
- Drizzle ranch dressing over potatoes and sprinkle with crispy fried onions.
- Serve steak, potatoes, kebabs, and salad family style with BBQ sauce on the side for dipping.

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\*Beef is fully cooked when internal temperature reaches 145°.

\*Shellfish is fully cooked when internal temperature reaches 145°.