

INGREDIENTS

2 PERSON | 4 PERSON







12 oz | 24 oz Yukon Gold Potatoes*



4 TBSP | 8 TBSP Garlic Herb Butter Contains: Milk



1tsp | 1tsp Garlic Powder



Lemon



Lobster Tails Contains: Shellfish



4 TBSP | 8 TBSP Crème Fraîche Contains: Milk



10 oz | 20 oz Shrimp Contains: Shellfish



8 oz | 16 oz

Broccoli Florets

1tsp | 1tsp Smoked Paprika

*The ingredient you received may be a different color.

HELLO

SURF & SURF

Forget the turf! This dish packs a double dose of crave-worthy seafood: Paprika shrimp and succulent lobster tails drizzled and basted in rich, luxurious garlic herb butter.

GARLIC HERB BUTTER SHRIMP & LOBSTER TAILS

with Lemony Broccoli & Chive Crème Fraîche Mashed Potatoes



PREP: 10 MIN COOK: 40 MIN CALORIES: 810



SHELL YEAH!

Cooking the lobster tails in their shells makes the meat so much easier to remove once it's time to dig in-plus, it adds great flavor to the finished dish. Work carefully and cut slowly in step 1 to make sure you only slice through the shells, not the meat. You'll thank yourself come dinnertime!

BUST OUT

- Zester
- Kitchen shears
- Medium pot
- Strainer
- · Potato masher
- · Baking sheet
- Small bowl
- Paper towels
- 2 Medium bowls
- Large pan
- Aluminum foil
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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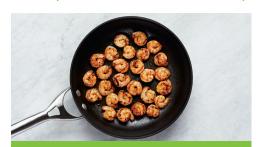
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*Lobster is fully cooked when internal temperature reaches 145°. *Shrimp are fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Mince **chives**; reserve 1 tsp (2 tsp for 4 servings) for step 5 (you'll use the remaining in the next step). Zest and halve lemon; slice one half into 1/4-inchthick rounds (for 4, zest both lemons; halve one lemon and slice remaining lemon into 1/4-inch-thick rounds).
- Using kitchen shears, cut along underside of each lobster* shell, leaving meat intact and stopping at tail; pull sides of shell apart to expose meat (do not remove meat from shell).



4 COOK SHRIMP

- Rinse **shrimp*** under cold water, then pat dry with paper towels; place in a medium bowl with a drizzle of oil. Season with half the paprika (all for 4 servings). 1/4 tsp garlic powder (1/2 tsp for 4), salt, and pepper; toss to coat. (Be sure to measure the garlic powder; we sent more.)
- Heat a large pan over medium-high heat. Once hot, add shrimp: cook. stirring occasionally, until opaque and cooked through, 3-5 minutes.
- Transfer shrimp to a separate medium bowl and cover with foil to keep warm.



2 MAKE MASHED POTATOES

- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender. 15-20 minutes.
- Reserve 1/2 cup potato cooking liquid. then drain and return potatoes to pot. Mash with crème fraîche and 1 TBSP plain butter (2 TBSP for 4 servings) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed.
- Stir in **remaining chives** and season with salt and pepper. Cover to keep warm.



3 ROAST & SOFTEN

- While potatoes cook, cut broccoli florets into bite-size pieces if necessary. Toss broccoli and **lemon rounds** on a baking sheet with a drizzle of olive oil. salt, and pepper.
- Roast on top rack until broccoli is golden brown and crispy, 15-20 minutes. Carefully toss with half the lemon zest.
- Meanwhile, place garlic herb butter in a small microwave-safe bowl; microwave until just softened, 5-10 seconds.



5 COOK LOBSTER

- · Heat same pan over medium-high heat. Add lobster tails, cut sides up, and a **splash of water**. Cover pan and cook until lobster is slightly opaque and almost cooked through, 3 minutes.
- Uncover pan and add half the softened garlic herb butter (save the rest for serving); spoon melted butter over lobster until meat is opaque and cooked through, 1 minute more.
- Stir in reserved chives and remaining lemon zest: season with salt and pepper. Turn off heat: transfer lobster tails to cutting board.



6 FINISH & SERVE

- Using a chef's knife, halve lobster tails lengthwise. TIP: If you don't have a chef's knife, use a large, sharp knife.
- Add remaining garlic herb butter to bowl with **shrimp** and toss to coat.
- Divide shrimp, lobster, mashed potatoes, broccoli, and lemon rounds between plates. Spoon any melted garlic herb butter from pan over lobster. Cut **remaining lemon** into wedges; serve on the side.