

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz Chives



Lemon



Lobster Tails Contains: Shellfish



12 oz | 24 oz Potatoes*



4 TBSP | 8 TBSP Crème Fraîche Contains: Milk



6 oz | 12 oz Asparagus



4 TBSP | 8 TBSP Garlic Herb Butter Contains: Milk



10 oz | 20 oz Shrimp Contains: Shellfish



1tsp 1tsp Smoked Paprika



1tsp 1tsp Garlic Powder



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

SURF & SURF

Forget the turf! How 'bout a double dose of crave-worthy seafood?

GARLIC HERB BUTTER SHRIMP & LOBSTER TAILS

with Lemony Asparagus & Chive Crème Fraîche Mashed Potatoes





SHELL YEAH!

Work carefully and cut slowly in step 1, being sure to only slice through the shells, not the meat. You'll thank us later!

BUST OUT

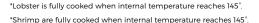
- Zester
- Small bowl
- Kitchen shears Paper towels
- Medium pot
- 2 Medium bowls
- Strainer
- Large pan
- · Potato masher · Baking sheet
- Aluminum foil
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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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 tail* 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. Toss in a medium bowl with a drizzle of oil. half the paprika (all for 4 servings). 1/4 tsp garlic powder (1/2 tsp for 4), salt, and pepper. (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, trim and discard woody bottom ends from asparagus. Toss asparagus and lemon rounds on a baking sheet with a drizzle of olive oil, salt, and pepper.
- · Roast on top rack until asparagus is tender and lightly browned, 10-12 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 a 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 tails, mashed potatoes, asparagus, and lemon rounds between plates. Spoon any melted garlic herb butter from pan over lobster. Cut remaining lemon into wedges and serve on the side.