



# GARLIC HERB BUTTER SHRIMP & LOBSTER TAILS

with Lemony Asparagus & Chive Crème Fraîche Mashed Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz  
Chives



1 | 2  
Lemon



7 oz | 14 oz  
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



1 tsp | 1 tsp  
Smoked Paprika



1 tsp | 1 tsp  
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?



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 710



## 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
  - 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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\*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 ¼-inch-thick rounds (for 4, zest both lemons; halve one lemon and slice remaining lemon into ¼-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), **¼ tsp garlic powder** (½ 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 ½ 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.



### 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.



### 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.



### 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.