



GARLIC HERB BUTTER STEAK & LOBSTER TAIL

with Lemony Broccoli & 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
Yukon Gold
Potatoes



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



8 oz | 16 oz
Broccoli Florets



4 TBSP | 8 TBSP
Garlic Herb Butter
Contains: Milk



10 oz | 20 oz
Ranch Steak



1 TBSP | 1 TBSP
Bold & Savory
Steak Spice

HELLO

SURF & TURF

The classic chophouse pairing of steak and lobster tail gets extra rich, luxurious flavor from garlic herb butter.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 870



THE MORE YOU KNOW

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
- Large pan
- Aluminum foil
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Vegetable 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°.
* Steak is fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Mince **chives**; reserve 1 tsp for step 5 (you'll use remaining in the next step). Zest and halve **lemon**; slice half into ¼-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 SERVINGS: Reserve 2 tsp chives.**



4 COOK STEAK

- Pat **steak*** dry with paper towels; season all over with half the **Steak Spice, salt, and pepper.**
- Heat a drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- Turn off heat; transfer steak to a cutting board and cover loosely with foil. Wipe out pan.
- **4 SERVINGS: Use all the Steak Spice.**



2 MASH 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 potatoes with **crème fraîche** and **1 TBSP plain butter** 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.
- **4 SERVINGS: Use 2 TBSP plain butter.**



5 COOK LOBSTER

- Heat same pan over medium-high heat. Add **lobster tails** cut sides up with 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.**



3 ROAST BROCCOLI

- 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.



6 FINISH & SERVE

- Thinly slice **steak** against the grain. Using a chef's knife, halve **lobster tails** lengthwise.
- Divide steak, lobster, **potatoes**, and **broccoli** between plates. Dollop steak with remaining softened **garlic herb butter.**
- Spoon any melted garlic herb butter from pan over lobster. Cut remaining **lemon** into wedges; serve on the side.
- **TIP: If you don't have a chef's knife, use a large, sharp knife.**