

# **INGREDIENTS**

2 PERSON | 4 PERSON



Chives



Lemon



Lobster Tails Contains: Shellfish



12 oz | 24 oz Potatoes\*



8 oz | 16 oz Broccoli Florets



4 TBSP | 8 TBSP Garlic Herb Butter Contains: Milk



Bavette Steak



1TBSP | 1TBSP Bold & Savory Steak Spice





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.

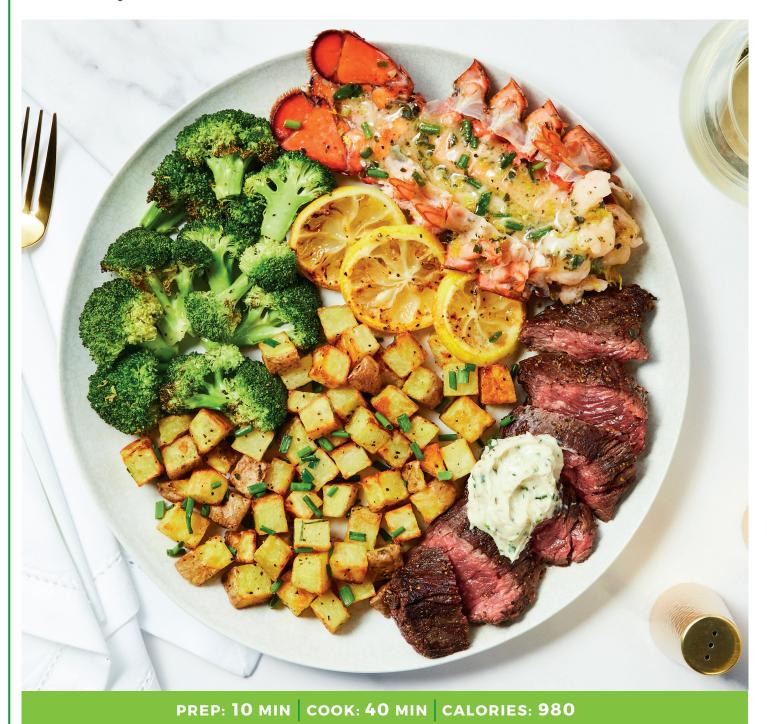
# **HELLO**

## **GARLIC HERB BUTTER**

Aromatic and herbaceous, this butter delivers luxurious flavor

# **GARLIC HERB BUTTER STEAK & LOBSTER TAILS**

with Lemony Broccoli & Chive Roasted Potatoes





#### **SHELL YEAH!**

Work carefully and cut slowly in Step 1 to make sure you only slice through the lobster shells, not the meat. You'll thank yourself come dinnertime!

#### **BUST OUT**

- Zester
- Paper towels
- Kitchen shears
- Large pan
- · Baking sheet
- Aluminum foil
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)

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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 produce.
- Dice potatoes into ½-inch pieces. Mince chives; reserve 1 tsp (2 tsp for 4 servings) for Step 5 (save the rest for serving). Zest and halve lemon; slice half into ¼-inchthick 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).



## **2 ROAST POTATOES**

- Toss potatoes on one side of a baking sheet with a drizzle of oil, salt, and pepper.
- Roast on top rack for 5 minutes (you'll add more to the baking sheet then).



## **3 ROAST & SOFTEN**

- While potatoes cook, cut **broccoli florets** into bite-size pieces if necessary.
- Once potatoes have roasted 5 minutes, carefully toss broccoli and lemon rounds on empty side of same 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 iust softened. 5-10 seconds.



#### **4 COOK STEAK**

- Pat steak\* dry with paper towels; season all over with half the Steak Spice (all for 4 servings), 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,
   5-7 minutes per side.
- Turn off heat; transfer steak to a cutting board and cover loosely with foil. Wipe out pan.



## **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 (you'll use the rest for serving) and remaining lemon zest; season with salt and pepper. Turn off heat; transfer lobster tails to cutting board.



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

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