



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*



8 oz | 16 oz
Broccoli Florets



4 TBSP | 8 TBSP
Garlic Herb Butter
Contains: Milk



10 oz | 20 oz
Bavette Steak



1 TBSP | 1 TBSP
Bold & Savory
Steak Spice



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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



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 980



HELLO FRESH

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
 - Kitchen shears
 - Baking sheet
 - Small bowl
 - Paper towels
 - Large pan
 - Aluminum foil
-
- 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-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 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.



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).



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.



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 just softened, 5-10 seconds.



6 FINISH & SERVE

- 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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