



# GARLIC HERB BUTTER STEAK & LOBSTER TAILS

with Lemony Broccoli & Chive Roasted 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\*



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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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.



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.