



GARLIC HERB BUTTER STEAK & LOBSTER TAILS

with Lemony Green Beans & 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
Green Beans



4 TBSP | 8 TBSP
Garlic Herb
Butter
Contains: Milk



10 oz | 20 oz
Bavette Steak



1 TBSP | 1 TBSP
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

SURF & TURF

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



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



SHELL YEAH!

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)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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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 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 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 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, 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**. Turn off heat; transfer lobster tails to cutting board.



3 ROAST & SOFTEN

- While potatoes cook, trim **green beans** if necessary. Toss green beans and **lemon rounds** on a baking sheet with a **drizzle of olive oil, salt, and pepper**.
- Roast on top rack until green beans are tender, 12-15 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.**
- Divide steak, lobster, **potatoes, green beans, and lemon rounds** 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.

*Lobster is fully cooked when internal temperature reaches 145°.

*Steak is fully cooked when internal temperature reaches 145°.