

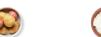
INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz





12 oz | 24 oz Potatoes*



4 TBSP | 8 TBSP Garlic Herb Butter Contains: Milk



Lemon



Lobster Tails Contains: Shellfish

6 oz | 12 oz

Green Beans



4 TBSP | 8 TBSP Crème Fraîche 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.

GARLIC HERB BUTTER STEAK & LOBSTER TAILS

with Lemony Green Beans & Chive Crème Fraîche Mashed Potatoes



PREP: 10 MIN COOK: 40 MIN CALORIES: 840



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
- Baking sheet
- Kitchen shears
 - Small bowl
- Medium pot
- Paper towels
- Strainer
- · Large pan
- Potato masher
- 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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



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).



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 1/2 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.



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.



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 and remaining lemon zest; season with salt and pepper. Turn off heat: transfer lobster tails to cutting board.



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.