



# HERB-GRILLED STEAK & OLD BAY SHRIMP

with Caesar Salad & Garlic Bread

## INGREDIENTS

2 PERSON | 4 PERSON

- |  |   |   |
|--|---|---|
| <br><b>2 TBSP   4 TBSP</b><br>Garlic Herb Butter<br><small>Contains: Milk</small> | <br><b>¼ oz   ½ oz</b><br>Parsley  | <br><b>1   2</b><br>Baby Romaine Lettuce   |
| <br><b>4 oz   8 oz</b><br>Grape Tomatoes  | <br><b>1   2</b><br>Demi-Baguette<br><small>Contains: Soy, Wheat</small>     | <br><b>1   1</b><br>Lemon  |
| <br><b>1   2</b><br>Old Bay Seasoning   | <br><b>¼ Cup   ½ Cup</b><br>Parmesan Cheese<br><small>Contains: Milk</small> | <br><b>10 oz   20 oz</b><br>Bavette Steak  |
| <br><b>1 TBSP   1 TBSP</b><br>Ranch Spice   | <br><b>10 oz   20 oz</b><br>Shrimp<br><small>Contains: Shellfish</small>     | <br><b>1.5 oz   3 oz</b><br>Caesar Dressing<br><small>Contains: Eggs, Fish, Milk</small> |



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### HELLO

### SURF & TURF

Grilling adds smoky flavor to top-notch steak and shrimp for a casual summer spin on the luxe chophouse pairing.



**PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1170**



## ALL-STAR CHAR

In step 5, you'll toast your garlic bread on the grill. To prevent the bread from burning, be sure to toast the baguettes for just a couple minutes, cut sides down. Keep a close eye and remove from the heat as soon as you see light char lines!

## BUST OUT

- Grill pan (if not using a grill)
- 2 Small bowls
- Zester
- Large bowl
- Paper towels
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 6 TBSP)  
Contains: Milk

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

\*Shrimp are fully cooked when internal temperature reaches 145°.



## 1 PREP

- Preheat a **well-oiled** grill to medium-high heat. (TIP: If using a grill pan, you'll heat it in step 4.) Place **garlic herb butter** in a small bowl; bring to room temperature. **Wash and dry produce.**
- Finely chop **parsley** leaves and stems. Trim and discard root end from **lettuce**; chop leaves into bite-size pieces until you have 3 cups (6 cups for 4 servings). Halve **tomatoes** lengthwise. Halve **baguette** lengthwise. Zest and quarter **lemon**.



## 4 GRILL STEAK & SHRIMP

- Pat **steak\*** dry with paper towels. Season all over with **half the Ranch Spice** (all for 4 servings), **salt**, and **pepper**.
- Rinse **shrimp\*** under cold water, then pat dry with paper towels. Place in the center of a large piece of foil; add a **large drizzle of oil** and **remaining Old Bay Seasoning**. Cinch into a packet.
- Add steak and shrimp packet to grill. (TIP: For a grill pan, oil and heat over medium-high heat. Work in batches.) Grill steak to desired doneness, 4-8 minutes per side. Grill shrimp until cooked through, 8-10 minutes (grills can vary).
- Remove from heat. Transfer steak to a cutting board to rest for at least 5 minutes.
- **PAN ALTERNATIVE:** Cook seasoned **steak** in a large **oiled** pan over medium-high heat, 5-7 minutes per side. Transfer to a cutting board to rest for 5 minutes. Wipe out pan. Season **shrimp** with **remaining Old Bay Seasoning** (skip the foil packet). Cook in same **oiled** pan over medium-high heat, stirring, 3-4 minutes.



## 2 MAKE PARSLEY BUTTER

- Place **3 TBSP plain butter** (6 TBSP for 4 servings) in a second small, microwave-safe bowl. Microwave until just softened, 10-15 seconds.
- Stir in **1 TBSP parsley** (2 TBSP for 4) and **¾ tsp Old Bay Seasoning** (1½ tsp for 4) until combined. Set aside for serving.



## 5 GRILL BREAD

- Once steak and shrimp are cooked, reduce heat on grill or grill pan to medium. Spread cut sides of **baguette** with **half the softened garlic herb butter**.
- Add bread to grill, cut sides down. Grill until toasted, 1-3 minutes. TIP: Watch carefully to avoid burning!
- Once bread has cooled, carefully spread cut sides with remaining softened garlic herb butter. Halve on a diagonal.
- **TOASTER ALTERNATIVE:** Toast **baguette** until golden. Spread cut sides with **softened garlic herb butter**.



## 3 TOSS SALAD

- Toss **lettuce**, **tomatoes**, and **Parmesan** together in a large bowl. (You'll add the dressing in step 6.) Set aside.



## 6 FINISH & SERVE

- Carefully open **shrimp** foil packet. Add **lemon zest**, **remaining parsley**, and a **squeeze of lemon juice**. Toss to combine.
- Add **Caesar dressing** and a squeeze of lemon juice to bowl with **salad**. Toss to combine. Season with **salt** and **pepper**.
- Slice **steak** against the grain.
- Divide salad, steak, shrimp, and **garlic bread** between plates. Top steak with **parsley butter** and serve.
- **PAN ALTERNATIVE:** Toss **shrimp** in pan.