



HIBACHI SWEET SOY BAVETTE STEAK & SHRIMP

with Garlic Rice, Sesame-Roasted Zucchini & Spicy Special Sauce

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Bavette Steak



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Soy, Wheat



10 oz | 20 oz
Shrimp
Contains: Shellfish



1 TBSP | 2 TBSP
Fry Seasoning



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs, Soy



2 TBSP | 2 TBSP
Ketchup



1 tsp | 2 tsp
Sriracha



1 | 2
Zucchini



½ Cup | 1 Cup
Jasmine Rice



1 Clove | 2 Cloves
Garlic



1 TBSP | 1 TBSP
Sesame Seeds

HELLO

SPICY SPECIAL SAUCE

A creamy, spicy blend of mayo, ketchup, zesty seasonings, sugar, and sriracha that pairs perfectly with seared shrimp and glazed steak



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1170



MEAT CUTE

A restaurant-style sear goes beyond presentation—it helps meat develop that deep, mouthwatering flavor we associate with a good steak.

For best results, pat your bavette steak as dry as you can before seasoning so it browns immediately when it hits the hot pan.

BUST OUT

- 2 Small bowls
- Small pot
- Baking sheet
- Paper towels
- Large pan
- Plastic wrap
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk

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1 PREP & MAKE SAUCE

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Peel and mince or grate **garlic**. Trim and slice **zucchini** into ½-inch-thick rounds.
- In a small bowl, combine **mayonnaise**, **1 tsp ketchup** (we sent more), **1 tsp Fry Seasoning** (you'll use the rest later), **½ tsp sugar**, and **sriracha** to taste. (For 4 servings, use 2 tsp ketchup, 2 tsp Fry Seasoning, and 1 tsp sugar.) Season with **salt** and **pepper**.



4 COOK STEAK

- Meanwhile, pat **steak*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan.



2 COOK RICE

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add **garlic**; cook until fragrant, 30 seconds.
- Stir in **rice**, **¾ cup water** (1½ cups for 4), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 COOK SHRIMP

- Pat **shrimp*** dry with paper towels and season with **remaining Fry Seasoning**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in pan used for steak over medium-high heat. Add shrimp and cook, stirring occasionally, until opaque and cooked through, 3-4 minutes. Remove pan from heat.



3 ROAST ZUCCHINI

- While rice cooks, toss **zucchini** on a baking sheet with a **large drizzle of oil**, **salt**, and **pepper**. Sprinkle each round with **sesame seeds** (save any remaining sesame seeds for serving).
- Roast on top rack until zucchini is tender and sesame seeds are lightly browned, 14-16 minutes. **TIP: If needed, broil for an additional 1-2 minutes to toast the sesame seeds.**



6 FINISH & SERVE

- Pour **sweet soy glaze** into a second small microwave-safe bowl; cover with plastic wrap and microwave until warmed through, 1 minute.
- Fluff **rice** with a fork and season with **salt** and **pepper**. Thinly slice **steak** against the grain.
- Divide rice, **zucchini**, steak, and **shrimp** between plates. Top steak with sweet soy glaze and sprinkle with any **remaining sesame seeds**. Serve with **spicy special sauce**.

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