



# HIBACHI SWEET SOY BAVETTE STEAK & SHRIMP

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

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



1 | 2  
Zucchini



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



2 TBSP | 2 TBSP  
Ketchup



1 TBSP | 2 TBSP  
Fry Seasoning



1 tsp | 2 tsp  
Sriracha



½ Cup | 1 Cup  
Jasmine Rice



1 TBSP | 1 TBSP  
Sesame Seeds



10 oz | 20 oz  
Bavette Steak



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



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



## 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: 1180



## SEAR-IOUS BUSINESS

A restaurant-style sear goes beyond presentation—it helps steak and shrimp develop a deep, mouthwatering flavor. For best results, pat your steak and shrimp as dry as you can before seasoning so they brown as soon as they hit the hot pan.

## BUST OUT

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

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



## 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** crosswise 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

- Rinse **shrimp\*** under cold water, then pat dry with paper towels. Season all over 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 warm sweet soy glaze and sprinkle with any **remaining sesame seeds**. Serve with **spicy special sauce**.

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