



SIRLOIN AU POIVRE & GARLIC HERB SHRIMP

with Garlic Bread & Lemony Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



2 | 4
Scallions



1 TBSP | 1 TBSP
Tri-Colored Peppercorns
Contains: Tree Nuts



1 | 2
Demi-Baguette
Contains: Soy, Wheat



1 | 2
Lemon



1 tsp | 1 tsp
Garlic Powder



6 oz | 12 oz
Green Beans



14 oz | 28 oz
Sirloin Steak



10 oz | 20 oz
Shrimp
Contains: Shellfish



2 | 4
Beef Stock Concentrates

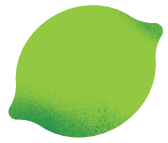
HELLO

SURF & TURF

The classic chophouse pairing of steak and shrimp is elevated even higher, thanks to two luxe toppings: French-style peppercorn pan sauce and garlic herb butter.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 940



HELLO FRESH

MEAT CUTE

Before you start prepping, remove your steak from the fridge and let it sit out at room temperature. If you have time, you can do this an hour before cooking. This simple step will help the steak cook evenly and stay perfectly juicy.

BUST OUT

- Large bowl
- Zip-close bag
- Rolling pin
- Zester
- Small bowl
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 5 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

- Adjust rack to top position and preheat oven to 425 degrees. Place **garlic herb butter** in a large bowl; bring to room temperature (you'll use it in step 4). **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Place **peppercorns** in a zip-close bag; crush with a rolling pin or a heavy-bottomed pan. Halve **baguette** lengthwise. Zest and quarter **lemon** (for 4 servings, zest one lemon and quarter both).



4 COOK SHRIMP

- Rinse **shrimp*** under cold water and pat dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in pan used for steak over medium heat. Add shrimp; cook, stirring occasionally, until opaque and cooked through, 3-4 minutes.
- Turn off heat; transfer shrimp to large bowl with **garlic herb butter**. Add **scallion greens** and toss until shrimp is thoroughly coated. Cover to keep warm. Wipe out pan.



2 MIX SPREAD & ROAST BEANS

- Place **1 TBSP plain butter** (2 TBSP for 4 servings) in a small microwave-safe bowl; microwave until softened, 10 seconds. (TIP: Do so in 5-second intervals, checking in between, to avoid melting.) Stir in **garlic powder** (start with ¼ tsp, then add more from there if desired), **salt**, and **pepper**.
- Toss **green beans** on a baking sheet with a **large drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until browned and tender, 12-15 minutes. Cover to keep warm.



5 MAKE PAN SAUCE

- Melt **1 TBSP plain butter** in same pan over medium heat. Add **scallion whites** and cook, stirring, until slightly softened, 1-2 minutes.
- Add **stock concentrates**, **¼ cup water** (½ cup for 4 servings), and **½ tsp crushed peppercorns** (1 tsp for 4). (Be sure to measure the crushed peppercorns.) Simmer until slightly thickened, 2-3 minutes.
- Turn off heat. Stir in another **1 TBSP plain butter** (2 TBSP for 4) until melted. Season with **salt** and more crushed peppercorns if desired.



3 COOK STEAK

- While green beans roast, 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, 3-6 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wash out pan.



6 FINISH & SERVE

- Spread cut sides of **baguette** with **garlic spread**. Toast in oven (use a **baking sheet or place directly on rack**) until golden, 3-5 minutes. Halve on a diagonal.
- Toss **green beans** with **lemon zest** and **lemon juice** to taste.
- Slice **steak** against the grain.
- Divide **garlic bread**, green beans, steak, and **shrimp** between plates. Spoon **pan sauce** over steak. Serve with any **remaining lemon wedges** and sauce on the side.

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