

## **INGREDIENTS**

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



1 TBSP | 1 TBSP Tri-Colored Peppercorns



Shallot

Demi-Baguette Contains: Soy, Wheat





1tsp | 1tsp



Green Beans



10 oz | 20 oz Bavette Steak



10 oz | 20 oz Shrimp Contains: Shellfish



Beef Stock Concentrates

# **HELLO**

# **SURF & TURF**

The classic chophouse pairing of steak and shrimp is elevated here with two luxe toppings: Frenchstyle peppercorn pan sauce and garlic herb butter.

# **BAVETTE STEAK AU POIVRE & GARLIC HERB SHRIMP**

with Garlic Bread & Lemony Green Beans





#### **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 become perfectly juicy.

#### **BUST OUT**

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

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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 all produce.
- Halve, peel, and mince **shallot** until you have 2 TBSP (4 TBSP for 4 servings). Place peppercorns in a zip-close bag; crush with a rolling pin or a heavybottomed pan. Halve baguette lengthwise. Zest and quarter **lemon** (for 4, zest one lemon; quarter both).



## 2 MIX & ROAST

- Place 1 TBSP plain butter (2 TBSP for 4 servings) in a small microwavesafe 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; add more from there if desired), salt, and pepper.
- Toss green beans on a baking sheet with a large drizzle of olive oil, salt, and pepper.
- · Roast on top rack until browned and tender, 12-15 minutes. Cover to keep warm.



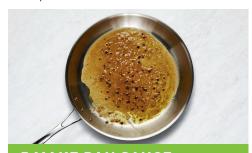
#### **3 COOK STEAK**

- While green beans roast, pat steak\* dry with paper towels and season all over with **salt** and **pepper**.
- Heat a drizzle of olive 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. Wash out pan.



#### **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 olive oil in pan used for steak over medium heat. Add shrimp and cook until opaque and cooked through, 3-4 minutes.
- Turn off heat; transfer shrimp to large bowl with **garlic herb butter**. Toss until thoroughly coated. Cover to keep warm. Wipe out pan.



## **5 MAKE PAN SAUCE**

- Melt 1 TBSP plain butter in same pan over medium heat. Add minced shallot and cook, stirring, until slightly softened. 1-2 minutes.
- Add stock concentrates. 1/4 cup water (1/3 cup for 4 servings), and 1/2 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). Season with salt and more peppercorns if desired.



## 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 juice to taste.
- Slice **steak** against the grain.
- Divide garlic bread, green beans, and steak between plates. Spoon pan sauce over steak; top with shrimp. Serve with any **remaining lemon** wedges and sauce on the side.