



# BAVETTE STEAK 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



**6 oz | 12 oz**  
Green Beans



**1 | 2**  
Shallot



**1 TBSP | 1 TBSP**  
Black Peppercorns



**1 | 2**  
Demi-Baguette  
Contains: Soy, Wheat



**1 | 2**  
Lemon



**1 tsp | 1 tsp**  
Garlic Powder



**10 oz | 20 oz**  
Bavette 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 here with two luxe toppings: French-style peppercorn pan sauce and garlic herb butter.



**PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1060**



## 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
- Zester
- Small bowl
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive 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 are 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.**
- Halve, peel, and mince **shallot** until you have 2 TBSP (4 TBSP for 4 servings). Place **peppercorns** in a zip-close bag and crush with a heavy-bottomed pan or rolling pin. Halve **baguette** lengthwise. Zest and quarter **lemon** (for 4, 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 olive oil** in pan used for steak over medium heat. Add shrimp and cook, stirring occasionally, 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.



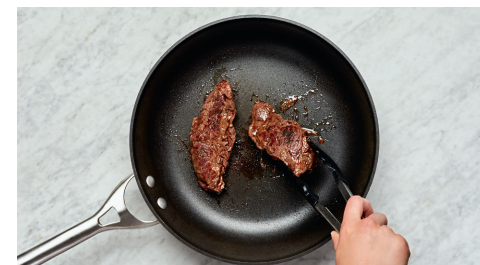
## 2 MIX & ROAST

- 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; add more from there if desired), **salt**, and **pepper**.
- Trim **green beans** if necessary; toss 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.



## 5 MAKE PAN SAUCE

- Melt **1 TBSP plain butter** in same pan over medium heat. Add **shallot** 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 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 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.



## 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 remaining sauce on the side.

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