



CHESAPEAKE STEAK & LOBSTER

with Oven Fries, Creamy Lemon Garlic Sauce & a Mixed Greens Caesar

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 Clove | 2 Cloves
Garlic



1 | 2
Lemon



7 oz | 14 oz
Lobster Tails
Contains: Shellfish



1 | 2
OLD BAY®
Seasoning



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



10 oz | 20 oz
Bavette Steak



2 oz | 4 oz
Mixed Greens



1.5 oz | 3 oz
Caesar Dressing
Contains: Eggs, Fish,
Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



1 | 2
Croutons
Contains: Milk, Wheat

HELLO

SURF & TURF

Steak and lobster tail both get extra rich, smoky flavor from a compound butter that's infused with a classic Chesapeake Bay seasoning: Old Bay.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1160



OLD BAY® SEASONING

There are two things you need to know about OLD BAY® Seasoning:

1. It's great on seafood.
2. It's great on everything else!



SHELL YEAH

Cooking the lobster tails in their shells makes the meat so much easier to remove once it's time to dig in—plus, it adds great flavor to the finished dish. Work carefully and cut slowly in step 1 to make sure you only slice through the shells, not the meat. You'll thank yourself come dinnertime!

BUST OUT

- Zester
- Kitchen shears
- Baking sheet
- 2 Small bowls
- Paper towels
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 6 TBSP)
Contains: Milk
- Large pan
- Large bowl
- Kosher salt
- Black pepper



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Zest and quarter **lemon**. Peel and mince or grate **garlic**.
- Using kitchen shears, cut along underside of each **lobster*** shell, leaving meat intact and stopping at tail; pull sides of shell apart to expose meat (do not remove meat from shell).



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a large drizzle of **olive oil** and half the **Old Bay Seasoning** (you'll use the rest in the next step). Season lightly with **salt** and **pepper**. **TIP: Old Bay has salt and pepper in the mix; don't season too generously here.**
- Roast on top rack until golden brown and crispy, 20-25 minutes.



3 MIX BUTTER & SAUCE

- Meanwhile, place **3 TBSP butter (6 TBSP for 4 servings)** in a small microwave-safe bowl; microwave until just softened, 5-10 seconds. Stir in **lemon zest** and remaining **Old Bay Seasoning**.
- In a separate small bowl, combine **mayonnaise**, a squeeze of **lemon juice**, and a pinch of **garlic** to taste. Season with **salt** and **pepper**.



4 COOK STEAK

- 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 cutting board to rest. Wipe out pan.



5 COOK LOBSTER

- Heat same pan over medium-high heat. Add **lobster tails** cut sides up with a splash of **water**. Cover pan and cook until lobster is slightly opaque and almost cooked through, 3 minutes.
- Uncover pan and add half the **Old Bay butter** (save the rest for serving); spoon melted butter over lobster until meat is opaque and cooked through, 1 minute more. Remove from heat and stir in a squeeze of **lemon juice**.



6 MAKE SALAD

- In a large bowl, toss together **mixed greens**, **Caesar dressing**, and half the **Parmesan**. **TIP: Stir in a squeeze of lemon juice for added brightness, if you like.**
- Divide between plates or bowls and top with **croutons** and remaining Parmesan.



7 FINISH & SERVE

- Thinly slice **steak** against the grain.
- Using a chef's knife, halve **lobster tails** lengthwise. **TIP: If you don't have a chef's knife, use a large, sharp knife.**
- Divide steak, lobster, and **potatoes** between plates. Dollop steak with remaining **Old Bay butter**. Spoon any remaining melted butter from pan over lobster. Serve with **salad**, **creamy lemon garlic sauce**, and any remaining **lemon wedges** on the side.

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* Lobster is fully cooked when internal temperature reaches 145°.

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