



Garlic-Herb Butter Striploin

with Kale Caesar and Grilled Broccolini

Long Weekend Grill

35 Minutes



Striploin Steak



Butter Medallion



Parsley and Thyme



Garlic Puree



Kale, chopped



Mayonnaise



Lemon



Parmesan Cheese, shredded



Broccolini



Worcestershire Sauce



Ciabatta Roll

HELLO BROCCOLINI

Offering a mild flavour and just the right amount of crunch, this veggie is a hybrid of broccoli and gai lan!

Start here

- Before starting, remove butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

Zester, large bowl, small bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Butter Medallion	50 g	100 g
Parsley and Thyme	14 g	14 g
Garlic Puree	1 tbsp	2 tbsp
Kale, chopped	113 g	226 g
Mayonnaise	2 tbsp	4 tbsp
Lemon	1	2
Parmesan Cheese, shredded	½ cup	1 cup
Broccolini	170 g	340 g
Worcestershire Sauce	1 tbsp	2 tbsp
Ciabatta Roll	1	2
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems, then finely chop.
- Finely chop **parsley**.
- Zest, then juice **lemon**.
- Halve **ciabatta**.
- Trim ends off **broccolini**, then cut any larger stalks in half lengthwise, leaving thinner stalks whole. Add **broccolini** to a plate, then drizzle **1 tbsp oil** (dbl for 4 ppl) over top. Season with **salt** and **pepper**.
- Pat **steak** dry with paper towels. Season with **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl).



Grill steak

- Add **steak** to one side of the grill.
- Close lid and grill, flipping once, until cooked to desired doneness, 4-6 min per side.**



Make garlic-herb butter

- Add **softened butter**, **half the garlic puree**, **thyme** and **half the parsley** to a small bowl. Season with **salt**, then stir to combine.
- Set aside.



Grill broccolini and ciabatta

- Meanwhile, add **broccolini** to the other side of the grill.
- Close lid and grill, flipping once, until tender-crisp, 3-4 min.
- When **broccolini** are almost done, add **ciabatta** to the grill, cut-side down.
- Close lid and grill until toasted, 1-2 min. (**TIP:** Keep an eye on ciabatta so they don't burn!)



Assemble kale Caesar salad

- Add **mayo**, **½ tsp lemon zest**, **2 tbsp lemon juice** (dbl both for 4 ppl), **remaining garlic puree** and **Worcestershire sauce** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **kale** and **remaining parsley**. Toss to coat.



Finish and serve

- Cut **ciabatta** into ¼-inch pieces.
- Add **ciabatta croutons** and **Parmesan** to the bowl with **kale Caesar salad**. Toss to combine.
- Thinly slice **steak**.
- Divide **steak**, **kale Caesar salad** and **grilled broccolini** between plates.
- Dollop **garlic-herb butter** over **steak**.

Dinner Solved!