



GRILLED LEMON PEPPER STEAK

with a Poblano Potato Jumble



HELLO GRILLED LEMON

Charring the fruit over the flames creates smoky citrus flavor that you can squeeze

PREP: 15 MIN | **TOTAL: 45 MIN** | **CALORIES: 740**



Yukon Gold Potatoes



Lemon



Poblano Peppers



Ranch-Cut Steak



Fry Seasoning



Tricolor Peppercorns



Scallions

START STRONG

This recipe can be prepared in a pan, grill pan, or on the grill—it's versatile that way. But keep an eye out for doneness, since cook times may vary (and use a thermometer, if you have one, for your steak).

BUST OUT

- Grill or large pan
- Small bowl
- Aluminum foil
- Paper towel
- Zester
- Tongs
- Zip-close bag
- Olive oil (4 tsp | 8 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 16 oz | 32 oz
- Fry Seasoning 1 TBSP | 2 TBSP
- Lemon 1 | 2
- Tricolor Peppercorns 1 TBSP | 1 TBSP
- Poblano Peppers 2 | 4
- Scallions 2 | 4
- Ranch-Cut Steak 10 oz | 20 oz

WINE CLUB

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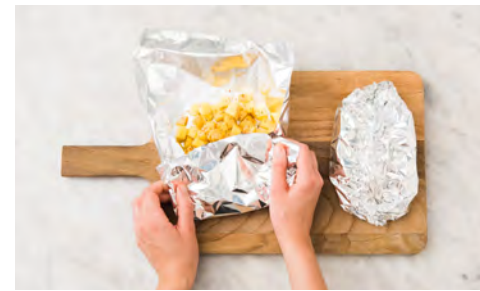
1 PREHEAT AND CUT

Wash and dry all produce. Preheat a grill for direct heat. (**TIP:** If cooking indoors, heat a grill pan or large pan over medium-high heat and oven to 450 degrees.) Cut **potatoes** into ½-inch pieces. Tear off two pieces of foil, each about 12 inches long. Place potatoes on foil, adding half to each.



4 COOK VEGGIES

Rub **poblanos** and **scallions** with a drizzle of **olive oil** each. Add poblanos to grill or pan. Cook, turning several times, until charred and tender, 15-20 minutes. Meanwhile, add scallions to grill or pan. Cook until charred, 2-4 minutes, turning once. Let both veggies cool until safe to touch. Core and seed poblano, then cut into ½-inch pieces. (**TIP:** Peel off skin first if you don't like its papery texture.) Trim and roughly chop scallions.



2 COOK POTATOES

Sprinkle **potatoes** with **fry seasoning**, a large pinch of **salt**, and a drizzle of **olive oil**. Toss potatoes on foil, coating evenly. Tightly seal foil around potatoes, making two packets. Place on grill and cook until tender, 25-35 minutes (or roast in oven about 35 minutes). Keep sealed until ready to serve.



5 COOK STEAK

Pat **steak** dry with a paper towel. Drizzle with **olive oil** and season with plenty of **salt** and as much of the remaining **crushed peppercorns** as you like. Cook on grill or in pan to desired doneness, 3-5 minutes per side. Add **lemon halves** to grill or pan cut-side down and cook until charred, about 2 minutes.



3 MIX BUTTER

Zest ½ tsp zest from **lemon**, then halve. Place **peppercorns** in a small zip-close bag and crush with a rolling pin or a heavy-bottomed pan. Place **2 TBSP butter** in a small bowl and microwave until just softened (don't melt it). Stir in lemon zest and 1 tsp peppercorns (save the rest for later), then season with **salt**.



6 FINISH AND PLATE

Carefully open **potato packets**, then divide **poblanos** and **scallions** between packets. Season each with a pinch of **salt** and **pepper**. Using tongs, gently toss to combine, then divide between plates along with **steak**. Dollop steak with **butter mixture** and serve with **lemon** on the side. (**TIP:** Put a little butter on the veggies and potatoes as well, if desired.)

HOT STUFF!

Squeeze the charred lemon over everything for smoky citrus flavor.

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