



Grilled Surf and Steak Dinner

with Foil-Pouch Potatoes and Tarragon Butter

Long Weekend Grill

35 Minutes



Top Sirloin Steak



Shrimp



Sous Vide Potatoes



Tarragon



Parsley



Asparagus



Onion, chopped



Garlic, cloves

HELLO TARRAGON

This herb used in French cuisine has a subtle licorice flavour!

Start here

- Before starting, wash and dry all produce.
- While you prep, preheat the grill to 400°F over medium-high heat.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

Medium bowl, measuring spoons, strainer, aluminum foil, paper towels

Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
Shrimp	285 g	570 g
Sous Vide Potatoes	280 g	560 g
Tarragon	7 g	14 g
Parsley	7 g	14 g
Asparagus	227 g	454 g
Onion, chopped	56 g	113 g
Garlic, cloves	6	12
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook shrimp and steak to minimum internal temperatures of 74°C/165°F and 63°C/145°F (for medium-rare), respectively. 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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1 Prep and grill potatoes

- Pat **potatoes** dry with paper towels.
- Add **potatoes, onions** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, then toss to combine.
- Layer two 24x12-inch pieces of foil. (**NOTE:** Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch.)
- Arrange **potato mixture** on one side of the foil. Fold foil in half over **potato mixture** and pinch edges to seal pouch.
- Place **potato pouch** on one side of the grill, close lid and grill until tender, 10-12 min.



4 Grill steaks

- Lightly oil grill grates on the other side of the grill, then add **steaks**.
- Close lid and grill, flipping **steaks** once, until cooked to desired doneness, 4-6 min per side.**



2 Prep

- Meanwhile, trim and discard bottom 1 inch from **asparagus**. Drizzle with **½ tbsp** (1 tbsp) **oil** and season with **salt** and **pepper**.
- Roughly chop **parsley** and **tarragon leaves**.
- Peel, then mince or grate **garlic**.
- Cut **2 tbsp** (4 tbsp) **butter** into cubes.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.
- Pat **steaks** dry with paper towels. Season with **salt** and **pepper**, then drizzle with **½ tbsp** (1 tbsp) **oil**.



5 Grill asparagus

- Add **asparagus** to the side of the grill with **steaks**.
- Close lid and grill, turning occasionally, until tender, 4-5 min.



3 Grill shrimp

- Layer two 24x12-inch pieces of foil. (**NOTE:** Make 2 pouches for 4 ppl, using 2 sheets of foil per pouch.)
- Arrange **shrimp** on one side of the foil. Top with **butter cubes, garlic, half the tarragon** and **half the parsley**.
- Fold foil in half over **shrimp** and pinch edges to seal pouch.
- Place **shrimp pouch** on the same side of the grill as **potatoes**, close lid and grill until cooked through, 7-9 min.**



6 Finish and serve

- Thinly slice **steaks**.
- Carefully open foil pouches.
- Divide **steaks, shrimp, potatoes** and **asparagus** between plates.
- Drizzle **tarragon butter** from **shrimp pouch** over **shrimp**.
- Sprinkle with **remaining tarragon** and **remaining parsley**.

Dinner Solved!