



# STEAK & SHRIMP IN A CREAMY LEMON THYME SAUCE

with Zesty Roasted Green Beans & Crispy-Onion-Topped Mashed Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes



¼ oz | ¼ oz  
Thyme



10 oz | 20 oz  
Shrimp  
Contains: Shellfish



4 TBSP | 8 TBSP  
Crème Fraîche  
Contains: Milk



1 | 2  
Chicken Demi-Glace  
Contains: Milk



1 | 1  
Shallot



1 | 1  
Lemon



6 oz | 12 oz  
Green Beans



10 oz | 20 oz  
Bavette Steak



1 | 1  
Crispy Fried  
Onions  
Contains: Wheat

## HELLO

### SURF & TURF

The classic chophouse pairing of steak and shrimp gets extra rich, luxurious flavor from a silky, tangy sauce.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1080



## THYME AFTER THYME

In step 5, we instruct you to add whole thyme sprigs to the base of your sauce. Why? Simmering whole herbs adds tons of aromatic flavor to dishes, no prepping required. And if a few thyme leaves get left behind after you remove the sprigs? No worries. They'll add even more *oooh, what IS that?* to your meal.

## BUST OUT

- Zester
- Medium pot
- Strainer
- Potato masher
- Baking sheet
- Paper towels
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (5 tsp | 5 tsp)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Zest and quarter **lemon**. Halve, peel, and mince half the **shallot (whole shallot for 4 servings)**. Strip **thyme leaves** from stems until you have 1 tsp (2 tsp for 4), leaving remaining sprigs whole.



### 4 COOK STEAK & SHRIMP

- While green beans roast, pat **steak\*** dry with paper towels; season with **salt** and **pepper**.
- Rinse **shrimp\*** under cold water and pat dry with paper towels.
- 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. Wipe out pan.
- Heat a large drizzle of **olive oil** in same pan over medium-high heat. Add shrimp and season with **salt** and **pepper**. Cook, stirring occasionally, until opaque and cooked through, 3-4 minutes. Turn off heat; transfer to a medium bowl and cover to keep warm. Wipe out pan.



### 2 COOK POTATOES

- Place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain.
- Return potatoes to pot and mash with half the **crème fraîche** (you'll use the rest later) and **1 TBSP butter (2 TBSP for 4 servings)** until smooth, adding splashes of reserved potato cooking liquid as necessary. Season with **salt** and **pepper**. Keep covered off heat until ready to serve.



### 5 MAKE SAUCE

- Heat same pan over medium-high heat. Add **1 TBSP butter** and **minced shallot**; cook until butter has melted and shallot is softened, 1-2 minutes.
- Stir in **demi-glace, whole thyme sprigs,** and **¼ cup water (½ cup for 4 servings)**. Bring to a simmer and cook until slightly reduced, 2-3 minutes. Remove pan from heat; remove and discard thyme sprigs.
- Stir in remaining **crème fraîche** until smooth. Add **lemon juice** to taste and season with **salt** and **pepper**.



### 3 ROAST GREEN BEANS

- While potatoes cook, toss **green beans** on a baking sheet with a large drizzle of **olive oil**; season with **salt** and **pepper**.
- Roast on top rack until golden brown and tender, 12-15 minutes.
- Top with a squeeze of **lemon juice** and a pinch of **lemon zest** to taste.



### 6 FINISH & SERVE

- Thinly slice **steak** against the grain.
- Divide **potatoes, green beans,** steak, and **shrimp** between plates. Sprinkle potatoes with **crispy onions**. Spoon **creamy lemon thyme sauce** over steak and shrimp. Sprinkle with **thyme leaves** and serve with any remaining **lemon wedges** on the side.

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