



SURF 'N' TURF WITH LEMON-THYME SAUCE

plus Zesty Roasted Asparagus & Crispy Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Shallot



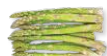
¼ oz | ¼ oz
Thyme



1 | 1
Lemon



10 oz | 20 oz
Shrimp
Contains: Shellfish



6 oz | 12 oz
Asparagus



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



10 oz | 20 oz
Bavette Steak



1 | 2
Chicken Demi-Glace
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

SURF 'N' TURF

The classic chophouse pairing of steak
and shrimp



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 800



THYME AFTER THYME

Simmering whole herbs adds tons of aromatic flavor to dishes, no prep required. A few leaves get left behind after removing the sprigs? No worries!

BUST OUT

- Zester
- Paper towels
- 2 Baking sheets
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (5 tsp | 5 tsp)
- Butter (1 TBSP | 1 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top and middle positions and preheat oven to 425 degrees. **Wash and dry 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.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on middle rack, tossing halfway through, until tender and crisped, 20-25 minutes.



3 ROAST ASPARAGUS

- Meanwhile, trim and discard bottom 1 inch from **asparagus**; toss on a second baking sheet with a **large drizzle of olive oil, salt, and pepper**.
- Roast on top rack until lightly browned and tender, 10-12 minutes.
- Carefully toss with a **squeeze of lemon juice** and a **pinch of lemon zest** to taste.



4 COOK STEAK & SHRIMP

- While veggies 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 steak 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 shrimp to a medium bowl and cover to keep warm. Wipe out pan.



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 sauce is slightly reduced, 2-3 minutes. Remove pan from heat; remove and discard thyme sprigs.
- Stir in **crème fraîche** until smooth. Add **lemon juice** to taste and season with **salt and pepper**.



6 FINISH & SERVE

- Thinly slice **steak** against the grain.
- Divide steak, **shrimp, potatoes, and asparagus** between plates. Spoon **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 are fully cooked when internal temperature reaches 145°.