

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup Cream Cheese Contains: Milk



8 oz | 16 oz Shishito Peppers



Demi-Baguette Contains: Soy, Wheat



¼ oz | ½ oz Chives



10 oz | 20 oz



5 tsp | 10 tsp Balsamic Glaze



Potatoes*



1 tsp | 2 tsp Dried Rosemary



Lemon

2 tsp | 4 tsp

Garlic Powder

4 oz | 8 oz

Grape Tomatoes



1 Cup | 2 Cups Feta Cheese







½ oz | 1 oz Sliced Almonds **Contains: Tree Nuts**



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

SHISHITO PEPPERS

A mostly sweet pepper ideal for snacking thanks to its thin, edible skin. Why mostly? One in ten may be spicy!

GRILLED GARLIC STEAK WITH SHISHITO PEPPERS

plus Lemony Feta Dip, Rosemary Potatoes & Arugula Salad



PREP: 10 MIN COOK: 55 MIN CALORIES: 1190



BUST OUT

Aluminum foil

Paper towels

Zester

- Small bowl
- Grill
- 3 Large bowls
- 5 Large
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (2 TBSP | 2 TBSP)
- Olive oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please



1 START PREP & GRILL POTATOES

- Place cream cheese packets in a small bowl of warm water to soften.
- Preheat a well-oiled grill (or grill pan) to medium-high heat.
- · Wash and dry produce.
- Cut potatoes into 1-inch-thick wedges; place in a large microwave-safe bowl.
 Toss with a large drizzle of oil, rosemary, salt, and pepper. Cover with plastic wrap; microwave until tender, 5-7 minutes.
- Arrange potatoes in a single layer in the center of a large piece of foil. Cinch into a packet and add to grill; grill until potatoes are cooked through, 60-90 seconds per side (grills can vary). TIP: If using a grill pan, add microwaved potatoes to hot pan; cook, undisturbed, until grill marks form, 2-3 minutes per side.



2 GRILL SHISHITO PEPPERS

 While potatoes cook, arrange shishito peppers in a single layer in the center of a second large piece of foil. Toss with a drizzle of oil and a big pinch of salt. Cinch into a packet and add to grill (or grill pan); grill until peppers are tender and slightly charred, 4-5 minutes per side.



5 TIMOTTEREF & START CROOTS

- Halve baguette. Zest and quarter lemon. Mince chives.
- Brush cut sides of baguette with a drizzle of oil. (If using a grill pan, heat a drizzle of oil over medium-high heat.) Add baguette to grill (or grill pan), cut sides down. Grill until toasted, 1-2 minutes per side. TIP: Watch carefully to prevent burning!



4 MAKE DIP & PLATE APPETIZER

- Meanwhile, in a second large bowl, combine cream cheese, feta, half the lemon zest, half the chives, half the garlic powder, 1 TBSP water, 2 tsp olive oil, and juice from two lemon wedges until mostly smooth (2 TBSP water and 4 tsp olive oil for for 4 servings). Transfer to a serving bowl and garnish with remaining chives and remaining lemon zest.
- Arrange shishito peppers on a serving platter. Serve with lemony feta dip and remaining lemon wedges on the side.
 Serve with your favorite beverage while you prepare the rest of the meal. TIP: Prefer to serve with the main course? Keep peppers in foil packet and refrigerate dip until ready to serve.



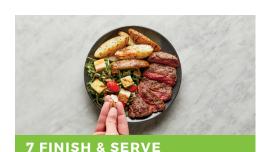
5 GRILL STEAK

- Pat steak* dry with paper towels. Rub with a drizzle of oil and season all over with remaining garlic powder, salt, and pepper.
- Add steak to grill (if using a grill pan, heat a
 drizzle of oil over medium-high heat and
 work in batches if needed); grill to desired
 doneness, 4-8 minutes per side. TIP: Lower
 heat if steak begins to brown too guickly.
- Transfer steak to a cutting board. Top each with ½ TBSP butter; let rest for at least 5 minutes.



6 FINISH CROUTONS & MAKE SALAD

- While steak cooks, cut grilled baguette into ½-inch cubes.
- In a third large bowl, combine arugula, tomatoes, croutons, a drizzle of olive oil (large drizzle for 4 servings), and as much balsamic glaze as you like. Season with salt and pepper.



- Slice **steak** against the grain.
- Divide steak, salad, and potatoes between plates. Top salad with almonds and serve.

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