



TIME TO FIRE UP THE GRILL! CHECK OUT THIS WEEK'S SUMMER BBQ FAVORITES

We've got an assortment of tasty grillable proteins, classic mix-and-match sides, and a sweet summery dessert (plus a few bonus recipes from our chefs).



MAC & CHEESE

1. Keep frozen or refrigerated until ready to eat.
2. **RECOMMENDED:** Bring a pot of water to a boil. Place bag in pot; cook for 20 minutes, then carefully remove. (Caution: Bag will be very hot.) Cut one corner with scissors and pour into serving bowl.

ALTERNATIVELY: Cut one corner of the bag; pour mac & cheese into a microwave-safe container. (Do not microwave in cup.) Cover loosely with microwave-safe plastic wrap or a paper towel. Microwave on high, stirring halfway through, 5-6 minutes. (Caution: Container and mac & cheese will be very hot.)

MAKES 3-4 SERVINGS

BISCUITS

1. Preheat oven to 400°.
2. Place biscuits 2 inches apart on an ungreased baking sheet.
3. Bake until golden brown, 8-11 minutes.

MAKES 2 SERVINGS



DOUBLE BERRY COBLER

Keep frozen or refrigerated until ready to eat; best if used within 7 days. If frozen, thaw in the refrigerator (at 40°) overnight or for 2-3 hours at room temperature before eating. Enjoy cold, at room temperature, or heated in the microwave.

MICROWAVE: Remove and discard plastic wrapping. Microwave thawed cobbler until warmed through, 30-45 seconds. Do not overheat.

MAKES 1 SERVING

SURF & TURF PACK

Steak, Lobster & Black Truffle Butter

STEAK Pat **steak** dry; season generously with salt and pepper (or your favorite grilling spices).

GRILL: Grill on oiled grates over medium-high heat to desired doneness (we suggest 4-8 minutes per side, but grills can vary). Let rest a few minutes, then thinly slice against the grain. Top with as much **black truffle butter** as desired.

STOVETOP: Heat a drizzle of oil in a large pan over medium-high heat. Cook to desired doneness, 5-7 minutes per side. Let rest a few minutes, then thinly slice against the grain. Top with as much **black truffle butter** as desired.

LOBSTER Using kitchen shears, cut along the underside of **lobster** shells, leaving meat intact and stopping at the tail; pull sides of shell apart to expose meat (do not remove meat from shells). Season with salt and pepper.

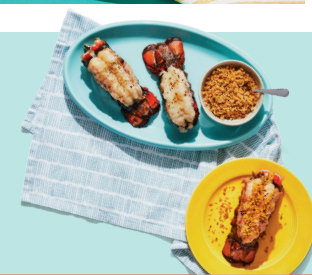
GRILL: Grill flesh sides down over medium-high heat until grill marks appear and flesh starts to turn opaque. Flip and cook on shell sides until lobster is cooked through (we suggest 2-3 minutes per side, but grills can vary). Using a chef's knife, halve tails lengthwise. Top with as much **black truffle butter** as desired.

STOVETOP: Heat a large pan over medium-high heat. Add lobster flesh sides up along with a splash of water. Cover and cook until almost cooked through, 3 minutes. Uncover pan and add 2 TBSP salted butter; spoon butter over lobster until cooked through, 1 minute. Using a chef's knife, halve tails lengthwise. Top with as much **black truffle butter** as desired.



+ GARLIC BUTTER PANKO:

Add 1 TBSP **butter** and ½ tsp **minced garlic** to a pan over medium-high heat; cook until butter has melted and garlic is fragrant. Add ¼ **cup panko**; stir until toasted. Season with **salt** and **pepper** to taste. Sprinkle over lobster.



Chicken and Chicken Sausage are fully cooked when internal temperature reaches 165°. Steak, Bacon, Shrimp, Salmon, Scallops, and Lobster are fully cooked when internal temperature reaches 145°. Ground Pork, Pork Sausage, and Ground Beef are fully cooked when internal temperature reaches 160°.



SWEET KALE SALAD

Empty contents of salad kit into a large bowl. Drizzle with as much dressing as you like, then toss to evenly coat.

MAKES 2-4 SERVINGS

BURGER PACK

Ground Beef, Cheddar Cheese & Brioche Buns

Halve **buns**. Form **beef** into 4 equal-sized patties, each slightly wider than a bun; season generously with salt and pepper.

GRILL: Grill on oiled grates over medium-high heat to desired doneness (grills can vary). In the last 2 minutes of cooking, top patties with **cheddar** and add buns to grill. Close grill to melt cheese and toast buns.

STOVETOP: Heat a drizzle of oil in a medium pan over medium-high heat. Cook to desired doneness, 3-5 minutes. In the last 2 minutes of cooking, top patties with **cheddar**. Toast buns in burger drippings.



+ CHIPOTLE LIME SAUCE:

Combine $\frac{1}{4}$ cup mayo, a big pinch of chipotle powder, a squeeze of lime juice, salt, and pepper. Slather on top of your burgers.



For additional nutritional and allergen information, visit www.hellofresh.com, or refer to the product packaging.



BBQ PACK

Sticky Baby Back Ribs & BBQ Pulled Chicken Sandos

RIBS Remove **ribs** from package, reserving any extra sauce. Place on a lightly oiled piece of foil large enough to wrap around ribs. Brush tops of ribs with reserved sauce. Tightly crimp foil to form a packet.

GRILL: Place foil packet on grill grates over medium heat; close grill. Cook until ribs are warmed through, 20-25 minutes. Remove ribs from packet. Cut between bones into desired number of portions and drizzle with any remaining sauce from packet.

OVEN: Place foil packet on a baking sheet. Bake at 400° until ribs are warmed through and edges are lightly caramelized, 22-25 minutes. Remove ribs from packet. Cut between bones into desired number of portions and drizzle with any remaining sauce from packet.

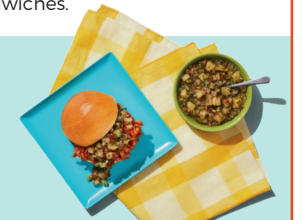
BBQ PULLED CHICKEN Remove **BBQ pulled chicken** from package, reserving any extra sauce. Place on a lightly oiled piece of foil large enough to wrap around chicken. Pour reserved sauce over chicken. Tightly crimp foil to form a packet. Halve **buns**.

GRILL: Place foil packet on grill grates over medium heat; close grill. Cook until chicken is warmed through, 6-8 minutes. In the last 2-3 minutes of cooking, grill buns. Assemble into sandwiches.

STOVETOP: Heat a drizzle of oil in a large pan over medium-high heat. Cook until chicken is warmed through, 2-3 minutes. Toast buns. Assemble into sandwiches.

+ PINEAPPLE SALSA:

Combine $\frac{1}{4}$ cup chopped pineapple, 1 finely diced tomato, 2 TBSP minced cilantro, 2 TBSP minced red onion, salt, pepper, and lime juice to taste. Serve alongside ribs or add to sandwiches.



BLACK TRUFFLE BUTTER

Use and enjoy.

MAKES 2-4 SERVINGS



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