



## 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, Salmon & Chili Lime 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 **chili lime butter** as you like.

**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 **chili lime butter** as you like.

**SALMON** Pat **salmon** dry with paper towels; brush both sides with oil or mayonnaise (this will help prevent sticking and add moisture). Season with salt and pepper.

**GRILL:** Line grates with foil; heat over medium. Place salmon on foil skin sides down. Grill until skin is crispy, then flip and cook until fish is opaque and flakes easily with a fork (we suggest 5-6 minutes per side, but grills can vary). Top with as much **chili lime butter** as you like.

**STOVETOP:** Heat a large drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add salmon to pan skin sides down. Cook until skin is crispy, 5-7 minutes, then flip and cook until fish is opaque and flakes easily with a fork, 1-2 minutes more. Top with as much **chili lime butter** as you like.



#### + HERBY SAUCE:

Combine **¼ cup chopped parsley**, **¼ cup chopped cilantro**, **1 TBSP minced red onion**, a **pinch of minced garlic**, a **big squeeze of lemon juice**, **salt**, and **pepper**. Stir in **olive oil** until sauce reaches a drizzling consistency. Drizzle on top of steak or salmon.



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°.

WK 30



### 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 the buns; 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](http://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.



### CHILI LIME BUTTER

Use and enjoy.

MAKES 2-4 SERVINGS



SHARE YOUR #HELLOFRESHpics WITH US @HELLOFRESH  
HELLOFRESH.COM | (646) 846-3663