



GARLIC HERB BUTTER STEAK & LOBSTER TAILS

with Lemony Broccoli & Chive Roasted Potatoes

PREMIUM PICKS

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz
Chives



1 | 2
Lemon



7 oz | 14 oz
Lobster Tails
Contains: Shellfish



12 oz | 24 oz
Potatoes*



8 oz | 16 oz
Broccoli Florets



4 TBSP | 8 TBSP
Garlic Herb
Butter
Contains: Milk



14 oz | 28 oz
Sirloin Steak



1 TBSP | 1 TBSP
Bold & Savory
Steak Spice



5 tsp | 5 tsp
Truffle Oil



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 & TURF

The classic chophouse pairing of steak and lobster gets rich, luxurious flavor from garlic herb butter.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 910



SHELL YEAH!

Cooking the lobster tails in their shells makes the meat so much easier to remove once it's time to dig in—plus, it adds great flavor to the finished dish. Work carefully and cut slowly in step 1 to make sure you only slice through the shells, not the meat. You'll thank yourself come dinnertime!

BUST OUT

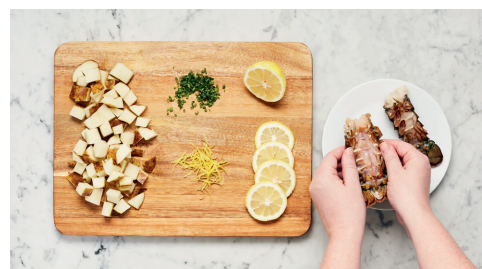
- Zester
- Paper towels
- Kitchen shears
- Large pan
- Baking sheet
- Aluminum foil
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)

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



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Mince **chives**. Zest and halve **lemon**; slice half into ¼-inch-thick rounds.
- Using kitchen shears, cut along underside of each **lobster*** shell, leaving meat intact and stopping at tail; pull sides of shell apart to expose meat (**do not remove meat from shell**).



4 COOK STEAK

- Pat **steak*** dry with paper towels; season all over with **half the Steak Spice (all for 4 servings)**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- Turn off heat; transfer steak to a cutting board and cover loosely with foil. Wipe out pan.



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack for 5 minutes (**you'll add more to the baking sheet then**).



5 COOK LOBSTER

- Heat same pan over medium-high heat. Add **lobster tails**, cut sides up, with a **splash of water**. Cover pan and cook until lobster is slightly opaque and almost cooked through, 3 minutes.
- Uncover pan and add **half the softened garlic herb butter (save the rest for serving)**; spoon melted butter over lobster until meat is opaque and cooked through, 1 minute more.
- Stir in **1 tsp chives (save the rest for serving)** and **remaining lemon zest**; season with **salt** and **pepper**. Turn off heat; transfer lobster tails to cutting board.



3 ROAST & SOFTEN

- While potatoes cook, cut **broccoli florets** into bite-size pieces if necessary.
- Once **potatoes** have roasted 5 minutes, carefully toss broccoli and **lemon rounds** on empty side of same sheet with a **drizzle of olive oil**, **salt**, and **pepper**.
- Roast on top rack until broccoli is golden brown and crispy, 15-20 minutes. Carefully toss with **half the lemon zest**.
- Meanwhile, place **garlic herb butter** in a small microwave-safe bowl; microwave until just softened, 5-10 seconds.



6 FINISH & SERVE

- Thinly slice **steak** against the grain. Using a chef's knife, halve **lobster tails**.
- Toss **potatoes** with **remaining chives**.
- Divide steak, lobster, potatoes, **broccoli**, and **lemon rounds** between plates. Dollop steak with **remaining softened garlic herb butter**. Spoon any **sauce** from pan over lobster. Drizzle lobster with **truffle oil** to taste. Cut **remaining lemon** into wedges; serve on the side.