



# BAVETTE STEAK AU POIVRE & GARLIC HERB SHRIMP with Garlic Bread & Lemony Green Beans



## HELLO SURF & TURF

The classic chophouse pairing of steak and shrimp is elevated here with two luxe toppings: French-style peppercorn pan sauce and garlic herb butter.

PREP: 5 MIN

TOTAL: 35 MIN

CALORIES: 1060

  
Garlic Herb Butter  
(Contains: Milk)

  
Lemon

  
Demi-Baguette  
(Contains: Wheat)

  
Garlic Powder

  
Beef Stock Concentrates

  
Tri-Colored Peppercorns  
(Contains: Tree Nuts)

  
Shallot

  
Shrimp  
(Contains: Shellfish)

  
Bavette Steak

  
Green Beans

## START STRONG

Before you start prepping, remove your steak from the fridge and let it sit out at room temperature. If you have time, you can do this an hour before cooking. This simple step will help the steak cook evenly and become perfectly juicy.

## BUST OUT

- Large bowl
- Paper towels
- Zip-close bag
- Large pan
- Zester
- Kosher salt
- Small bowl
- Black pepper
- Baking sheet
- Olive oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 5 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Garlic Herb Butter **2 TBSP** | **4 TBSP**
- Tri-Colored Peppercorns **1 TBSP** | **1 TBSP**
- Lemon **1** | **2**
- Shallot **1** | **2**
- Demi-Baguette **1** | **2**
- Garlic Powder **1 tsp** | **1 tsp**
- Green Beans **6 oz** | **12 oz**
- Bavette Steak\* **10 oz** | **20 oz**
- Shrimp\* **10 oz** | **20 oz**
- Beef Stock Concentrates **2** | **4**

\* Steak is fully cooked when internal temperature reaches 145 degrees.

\* Shrimp is fully cooked when internal temperature reaches 145 degrees.



## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. Place **garlic herb butter** in a large bowl; bring to room temperature. **Wash and dry all produce.** Place **peppercorns** in a zip-close bag; crush with a rolling pin or a heavy-bottomed pan. Zest and quarter **lemon** (for 4 servings, zest 1 lemon; quarter both). Halve, peel, and mince **shallot** until you have 2 TBSP (4 TBSP for 4). Halve **baguette** lengthwise.



## 4 COOK SHRIMP

Rinse **shrimp** and pat dry with paper towels; season all over with **salt** and **pepper**. Heat another drizzle of **olive oil** in pan used for steak over medium heat. Add shrimp and cook until opaque and cooked through, 3-4 minutes. Turn off heat; transfer shrimp to large bowl with **garlic herb butter**. Toss until thoroughly coated. Cover to keep warm. Wipe out pan.



## 2 MAKE GARLIC SPREAD & ROAST GREEN BEANS

Place **1 TBSP plain butter** (2 TBSP for 4) in a small microwave-safe bowl; microwave until softened, 10 seconds. (**TIP:** Do so in 5-second intervals, checking in between, to avoid melting.) Stir in **garlic powder** (start with ¼ tsp; add more to taste), **salt**, and **pepper**. Toss **green beans** on a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack until browned and tender, 12-15 minutes. Cover to keep warm.



## 5 MAKE PAN SAUCE

Melt **1 TBSP plain butter** in same pan over medium heat. Add **minced shallot** and cook, stirring, until slightly softened, 1-2 minutes. Add **stock concentrates**, **¼ cup water** (⅓ cup for 4 servings), and **½ tsp crushed peppercorns** (1 tsp for 4; be sure to measure). Simmer until slightly thickened, 2-3 minutes. Turn off heat. Stir in another **1 TBSP plain butter** (2 TBSP for 4). Season with **salt** and more peppercorns if desired.



## 3 COOK STEAK

Meanwhile, pat **steak** dry with paper towels and season all over with **salt** and **pepper**. 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 to a cutting board. Wash out pan.



## 6 FINISH & SERVE

Spread **baguette** with **garlic spread**. Toast in oven (use a baking sheet or place directly on oven rack) until golden, 3-5 minutes. Halve on a diagonal. Toss **green beans** with both **lemon zest** and **juice** to taste. Slice **steak** against the grain. Divide **garlic bread**, green beans, and steak between plates. Spoon **pan sauce** over steak; top with **shrimp**. Serve with any remaining **lemon wedges** and pan sauce on the side.

## ROMAN HOLIDAY

Save leftover peppercorns to add a punch of flavor and rustic flair to classic pastas like *cacio e pepe*.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com



WK11NJ-12