

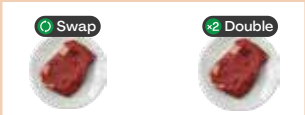


Grilled Montreal-Spiced Steak and Chipotle Shrimp Cocktail

with Grilled Asparagus and Potatoes

Father's Day

30 Minutes



Striploin Steak
370 g | 740 g

Striploin Steak
740 g | 1480 g

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Striploin Steak
285 g | 570 g



Jumbo Shrimp
285 g | 570 g



Montreal Spice Blend
1 tbsp | 2 tbsp



Russet Potato
2 | 4



Asparagus
227 g | 454 g



Sour Cream
1 | 2



Creamy Horseradish Sauce
1 tbsp | 2 tbsp



Lemon
1 | 2



Wooden Skewers
6 | 12



Ketchup
2 tbsp | 4 tbsp



Garlic Salt
3/4 tsp | 1 1/2 tsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, salt, pepper

Cooking utensils | 2 baking sheets, measuring spoons, 2 small bowls, strainer, paper towels

1



Prep and roast potatoes

- Add skewers to a shallow dish and cover with water. Wash and dry all produce.
- Preheat the oven to 450°F.
- Lightly oil the grill, then preheat the grill to medium-high (approx. 500°F).

- Halve **potatoes** lengthwise, then cut into ¼-inch slices. Add **potatoes** and **1 tbsp oil** to an unlined baking sheet.
- Season with ½ **tsp** (1 tsp) **garlic salt** and **pepper**, then toss to coat. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Roast in the **middle** of the oven, flipping halfway, until golden-brown, 22-24 min. (NOTE: For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

4



Grill shrimp asparagus

- Once **steaks** are cooked, add **shrimp** to one side of the grill and **asparagus** to the other side. Grill **shrimp**, flipping once, until cooked through, 2-3 min per side.**
- Grill **asparagus**, flipping once, until tender-crisp, 4-6 min.
- Transfer to a clean baking sheet, then cover to keep warm.

2



Prep

- Meanwhile, trim and discard bottom 1 inch from **asparagus**. Arrange **asparagus** and ½ **tbsp** (1 tbsp) **oil** on a plate. Season with ¼ **tsp** (½ tsp) **garlic salt** and **pepper**, then toss to combine. Set aside.
- Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.
- Remove **skewers** from **water**, then thread **shrimp** onto **skewers**. (NOTE: You should have four shrimp per skewer!)
- Pat **steaks** dry with paper towels. Season with ½ **tbsp Montreal Spice Blend** and ¼ **tsp salt**.

5



Make creamy cocktail sauce

- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Add **ketchup**, **creamy horseradish sauce** and **1 tsp** (2 tsp) **lemon juice** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

3



Grill steaks

- Add **steaks**. Close lid and grill, flipping **steaks** once, until cooked to desired doneness, 4-6 min per side.**
- Transfer to a clean plate, then cover to keep warm.

6



Finish and serve

- Add **lemon zest** and **sour cream** to another small bowl. Season with **salt** and **pepper**, then stir to combine.
- Thinly slice **steak**.
- Divide **potatoes**, **steak**, **shrimp skewers** and **asparagus** between plates.
- Dollop **lemony sour cream** over **potatoes**.
- Serve **creamy cocktail sauce** alongside for dipping **shrimp**.
- Squeeze **lemon wedge** over **shrimp**, if desired.

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Grill steaks

Swap | Striploin Steak

If you've opted for **striploin steak**, cook it in the same way the recipe instructs you to cook the **sirloin steak****

3 | Grill steaks

*2 Double | Striploin Steak

If you've opted for **double striploin steak**, cook it in the same way the recipe instructs you to cook the **sirloin steaks****

** Cook shrimp to a minimum internal temperature of 74°C/165°F, as size may vary, and steak to a minimum internal temperature of 63°C/145°F (for medium-rare). Steak size will affect doneness.