



Grilled Surf and Steak Dinner

with Foil-Pouch Potatoes and Tarragon Butter

SPECIAL Long Weekend Grill • 35 Minutes



Beef Steak



Shrimp



Yellow Potato



Tarragon



Parsley



Zucchini



Onion, chopped



Garlic

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO TARRAGON

This herb used in French cuisine has a subtle licorice flavour

START HERE

- Before starting, wash and dry all produce.
- While you prep, preheat grill to 500°F over medium-high heat.

Bust Out

Aluminum Foil, Strainer, Paper Towels, Medium Bowl, Measuring Spoons, Grater

Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Shrimp	285 g	570 g
Yellow Potato	300 g	600 g
Tarragon	7 g	14 g
Parsley	7 g	14 g
Zucchini	200 g	400 g
Onion, chopped	56 g	113 g
Garlic	6 g	12 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

*** Cook to a minimum internal temperature of 63°C/145°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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1. PREP & GRILL POTATOES

Cut **potatoes** into ½-inch pieces. Toss **potatoes** and **onions** with **1 tbsp oil** and **2 tbsp water** (dbl both for 4ppl) in a medium bowl. Season with **salt** and **pepper**. Layer two 24x12-inch pieces of foil. Arrange **potato mixture** on one side of foil. Fold foil in half over **potato mixture** and pinch to seal pouch. (**NOTE:** Make 2 pouches for 4ppl, using 2 sheets of foil per pouch). Place pouch on one side of grill, close lid and grill over medium-high heat, until tender, 18-20 min.



4. GRILL STEAK

Lightly oil grill grates on other side of grill then add **steak**. Cook **steak**, flipping once, until cooked to desired doneness, 4-6 min per side.***



2. PREP

While **potatoes** cook, quarter **zucchini** lengthwise. Drizzle with **½ tbsp oil** (dbl for 4ppl) and season with **salt** and **pepper**. Roughly chop **parsley** and **tarragon leaves**. Peel, then mince or grate **garlic**. Cut **2 tbsp butter** (dbl for 4ppl) into cubes. Drain and pat **shrimp** dry with paper towels. Season with **salt** and **pepper**. Pat **steak** dry with paper towels. Season with **salt** and **pepper** then drizzle with **½ tbsp oil** (dbl for 4ppl).



5. GRILL ZUCCHINI

Add **zucchini** to side of grill with **steak**. Grill, turning **zucchini** occasionally, until tender, 8-10 min.



3. GRILL SHRIMP

Layer two 24x12-inch pieces of foil. Arrange **shrimp** on one side of foil. Top with **butter**, **garlic**, **half the tarragon** and **half the parsley**. Fold foil in half over **shrimp** and pinch or fold to seal pouch (**NOTE:** Make 2 pouches for 4ppl, using 2 sheets of foil per pouch). Place pouch on side of grill with **potatoes**, close lid and grill, until cooked through, 7-9 min.**



6. FINISH AND SERVE

Thinly slice **steak**. Carefully open foil pouches. Divide **potatoes**, **steak**, **shrimp** and **zucchini** between plates. Drizzle over **tarragon butter** from foil pouch. Sprinkle with **remaining tarragon** and **parsley**.

Dinner Solved!