



# Garlic-Herb Butter Striploin

with Kale Caesar and Grilled Broccolini

Long Weekend Grill 35 Minutes



-  Striploin Steak
-  Butter Medallion
-  Parsley and Thyme
-  Garlic Puree
-  Kale, chopped
-  Mayonnaise
-  Lemon
-  Parmesan Cheese, shredded
-  Broccolini
-  Worcestershire Sauce
-  Ciabatta Roll

## HELLO BROCCOLINI

*Offering a mild flavour and just the right amount of crunch, this veggie is a hybrid of broccoli and gai lan!*

## Start here

- Before starting, remove butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

## Bust out

Zester, large bowl, small bowl, whisk, paper towels

## Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Butter Medallion	50 g	100 g
Parsley and Thyme	14 g	14 g
Garlic Puree	1 tbsp	2 tbsp
Kale, chopped	113 g	226 g
Mayonnaise	2 tbsp	4 tbsp
Lemon	1	2
Parmesan Cheese, shredded	½ cup	1 cup
Broccolini	170 g	340 g
Worcestershire Sauce	1 tbsp	2 tbsp
Ciabatta Roll	1	2
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

## 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.*

## Contact

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## Prep

- Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems, then finely chop.
- Finely chop **parsley**.
- Zest, then juice **lemon**.
- Halve **ciabatta**.
- Trim ends off **broccolini**, then cut any larger stalks in half lengthwise, leaving thinner stalks whole. Add **broccolini** to a plate, then drizzle **1 tbsp oil** (dbl for 4 ppl) over top. Season with **salt** and **pepper**.
- Pat **steak** dry with paper towels. Season with **¼ tsp salt** and **¼ tsp pepper** (dbl both for 4 ppl).



## Grill steak

- Add **steak** to one side of the grill.
- Close lid and grill, flipping once, until cooked to desired doneness, 4-6 min per side.\*\*



## Make garlic-herb butter

- Add **softened butter**, **half the garlic puree**, **thyme** and **half the parsley** to a small bowl. Season with **salt**, then stir to combine.
- Set aside.



## Grill broccolini and ciabatta

- Meanwhile, add **broccolini** to the other side of the grill.
- Close lid and grill, flipping once, until tender-crisp, 3-4 min.
- When **broccolini** are almost done, add **ciabatta** to the grill, cut-side down.
- Close lid and grill until toasted, 1-2 min. (**TIP:** Keep an eye on ciabatta so they don't burn!)



## Assemble kale Caesar salad

- Add **mayo**, **½ tsp lemon zest**, **2 tbsp lemon juice** (dbl both for 4 ppl), **remaining garlic puree** and **Worcestershire sauce** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **kale** and **remaining parsley**. Toss to coat.



## Finish and serve

- Cut **ciabatta** into ¼-inch pieces.
- Add **ciabatta croutons** and **Parmesan** to the bowl with **kale Caesar salad**. Toss to combine.
- Thinly slice **steak**.
- Divide **steak**, **kale Caesar salad** and **grilled broccolini** between plates.
- Dollop **garlic-herb butter** over **steak**.

Dinner Solved!