



# Grilled Surf and Steak Dinner

with Foil-Pouch Potatoes and Tarragon Butter

Long Weekend Grill

35 Minutes



Top Sirloin Steak



Shrimp



Yellow Potato



Tarragon



Parsley



Asparagus



Onion, chopped



Garlic, cloves

## 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 the grill to 400°F over medium-high heat.

## Bust out

Medium bowl, measuring spoons, strainer, aluminum foil, paper towels

## Ingredients

	2 Person	4 Person
Top Sirloin 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
Asparagus	227 g	454 g
Onion, chopped	56 g	113 g
Garlic, cloves	6	12
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook shrimp and steak to minimum internal temperatures of 74°C/165°F and 63°C/145°F (for medium-rare), respectively. 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 and grill potatoes

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



## Grill steaks

Lightly oil grill grates on the other side of the grill, then add **steaks**. Close lid and grill, flipping **steaks** once, until cooked to desired doneness, 4-6 min per side.\*\*



## Prep

Meanwhile, trim and discard bottom 1-inch from **asparagus**. Drizzle with ½ **tbsp oil** (dbl for 4 ppl) and season with **salt** and **pepper**. Roughly chop **parsley** and **tarragon leaves**. Peel, then mince or grate **garlic**. Cut **2 tbsp butter** (dbl for 4 ppl) into cubes. Using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**. Pat **steaks** dry with paper towels. Season with **salt** and **pepper**, then drizzle with ½ **tbsp oil** (dbl for 4 ppl).



## Grill asparagus

Add **asparagus** to the side of the grill with **steaks**. Close lid and grill, turning occasionally, until tender, 4-5 min.



## Grill shrimp

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



## Finish and serve

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

## Dinner Solved!