



# Southwest-Style Grilled Steak and Shrimp

with Sweet Potatoes and Fresh Herb Mayo

Long Weekend Grill

35 Minutes



Beef Steak



Shrimp



Arugula and Spinach Mix



Sweet Potato



Southwest Spice Blend



Parsley



Lime



Mayonnaise



Cilantro

HELLO SOUTHWEST SPICE BLEND

*This blend is crucial in Tex-Mex cuisine and adds Southern flair to this dish!*

## Start here

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

## Bust out

Medium bowl, measuring spoons, strainer, zester, aluminum foil, large bowl, whisk, paper towels

## Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Shrimp	285 g	570 g
Arugula and Spinach Mix	56 g	113 g
Sweet Potato	340 g	680 g
Southwest Spice Blend	1 tbsp	2 tbsp
Parsley	7 g	14 g
Lime	1	2
Mayonnaise	4 tbsp	8 tbsp
Cilantro	7 g	14 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook shrimp and steak to minimum internal temperatures of 74°C/165°F and 63°C/145°F, respectively. Steak size will affect doneness.

## 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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## Prep

Cut **sweet potatoes** lengthwise into ½-inch slices. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Roughly chop **parsley**. Roughly chop **cilantro**. Add **mayo**, **half the parsley**, **half the cilantro**, **lime zest** and **1 tsp lime juice** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## Grill shrimp and steaks

Place foil pouch with **shrimp** on other side of grill, close lid and grill until cooked through, 7-9 min.\*\* Add **steak** to same side of grill as **shrimp**. Close lid and grill **steaks**, flipping once, until cooked to desired doneness, 4-6 min per side.\*\* (**NOTE:** Don't overcrowd your grill! Grill steaks once shrimp are done if there isn't enough space on the grill.)



## Grill sweet potatoes

Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to coat. Add **sweet potatoes** to one side of grill. Close lid and grill, flipping once, until tender, 14-16 min.



## Make salad

Add remaining **lime juice**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **arugula and spinach mix**, then toss to combine.



## Season steaks and shrimp

While **sweet potatoes** grill, pat **steaks** dry with paper towels. Season with **salt**, **pepper** and **Southwest Spice Blend**. Drizzle with **½ tbsp oil** (dbl for 4 ppl). Drain and rinse **shrimp**, using a strainer, then pat dry with paper towels. Arrange **shrimp** on one side of an 18x12-inch piece of foil. Season with **salt** and **pepper**. Top with **remaining parsley**, **remaining cilantro** and **½ tbsp oil**. Fold foil in half over **shrimp mixture** and pinch edges to seal pouch. (**NOTE:** Make 2 pouches for 4 ppl, using ½ tbsp oil per pouch.)



## Finish and serve

Carefully open foil pouch. Thinly slice **steaks**. Divide **steaks**, **shrimp**, **sweet potatoes** and **salad** between plates. Serve **herb mayo** on the side, for dipping. Squeeze over a **lime wedge**, if desired.

## Dinner Solved!