

SURF AND TURF KIT

Lobster Tails, Strip Steak, Gremolata Butter, Twice Baked Potatoes, Raw Asparagus, and Crème Brûlée

COOKING INSTRUCTIONS FOR YOUR DINNER

1. Preheat oven to 350° F.
2. Preheat gas grill.
3. Cut 2 inches off the base of the asparagus. Season with olive oil, salt, and pepper, then set aside.
4. Place Twice Baked Potatoes on a pan and place in preheated oven. Cook until hot throughout.
5. Season Strip Steaks with salt and pepper and place on preheated grill. After 4 minutes, turn steak $\frac{1}{2}$ turn and cook an additional 4 minutes.
6. Flip steaks over, cook 4 minutes. Turn steaks $\frac{1}{2}$ turn and cook an additional 4 minutes.
7. Place asparagus on grill turning frequently until tender.
8. Season Lobster Tails with salt and pepper and place in preheated oven. Cook until meat is no longer translucent, or until internal temperature reaches 150° F.
9. Separate butter into 4 equal parts. Place equal parts on top of Strip Steaks and Lobster Tails once cooking is complete.

INGREDIENTS

Lobster tails

Lobster

Strip Steak

Beef

Gremolata Butter

unsalted butter(cream(pasteurized)(milk), natural flavorings(lactic acid, starter distillate)), parsley, garlic, kosher salt, lemon zest, white pepper

Allergen - MILK

Twice Baked Potatoes

potatoes, mild shredded cheddar(milk(pasteurized), cheese cultures, salt, microbial enzymes, annatto(color), potato starch(anticaking), powdered cellulose(anticaking), natamycin(mold inhibitor)), unsalted butter(cream(pasteurized)(milk), natural flavorings(lactic acid, starter distillate)), heavy whipping cream(cream(milk), milk, gellan gum), bacon(pork, cure:, water, salt, sugar, sodium phosphate, sodium erythorbate, sodium nitrite), green onions, nutra clear oil(canola oil), kosher salt, white pepper.

Allergen - MILK

Raw Asparagus

Asparagus

Crème Brûlée

heavy whipping cream(cream(milk), milk, gellan gum), sugared egg yolks(egg yolks, sugar), cane sugar, liqueur(Grand Marnier), vanilla beans, salt),cane sugar.

Allergen - MILK, EGG