



TABLE & TWINE



SURF AND TURF
TENDERLOIN &
SHRIMP

Tenderloin

Shrimp

Tomatoes

Haricot Verts

Parmesan Gremolata

Shallot Tarragon Herb Butter



- STEP 1** Preheat oven to 400°F [375°F for convection oven]. Unwrap brown parchment paper and lay flat on a baking sheet. Remove tenderloin from package and place on parchment paper, leaving room for the tomatoes and green beans. Let the tenderloin stand at room temperature for 10 minutes.
- STEP 2** While tenderloin sits at room temperature, remove creamed cheese stuffed tomatoes from the deli, and pack the top of each tomato with the gremolata.
- STEP 3** After 10 minutes have passed, place the tenderloin in the oven for 5 minutes. After 5 minutes have passed, add tomatoes and haricot vert to the baking sheet along side the tenderloin. Place tenderloin, tomatoes and haricot vert in hot oven for 5 minutes. After 5 minutes, leaving everything in the oven, turn the oven to 450°F. Continue cooking for an additional 3-5 minutes or until tomato topping is golden brown and until the tenderloin reaches an internal temperature of 130°F* [medium rare] *See below if you prefer your steak more well done.
- STEP 4** Heat a sauté pan over medium heat and add two tablespoons of your preferred cooking oil. Season shrimp with salt and pepper. Once the sauté pan is hot, add shrimp to the pan and sauté for 3-5 minutes or until the shrimp is heated through.
- STEP 5** Heat the Shallot Tarragon Herb Butter in the microwave for 30-60 seconds.
- STEP 6** To Plate: Place shrimp on top of or next to filet and drizzle with shallot herb butter. Serve alongside tomatoes and haricot vert.



COOKING TIMES MAY VARY. PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.