

Cooking Directions

SURF & TURF COOKING KIT FOR TWO

Tip: Let steaks sit at room temperature for 30 minutes before cooking to ensure accurate cooking times. A reliable meat thermometer is also recommended. Use an oven safe skillet or cast iron that can go in the oven.

1. Preheat oven to 425° F.
2. Generously season both sides of steaks with Tony's Rosemary Mini Butcher's Salt.
3. Turn stove top or range on to medium-high and add 2 tablespoons of oil to skillet. *(Recommendation: do not use oil olive due to lower smoke point)*
4. Once skillet is hot, sear steaks for 2 minutes on each side.
5. Immediately transfer skillet to the oven and cook to desired doneness.
[WARNING] skillet may be hot, handle with oven mitts.

For Rare, bake for 4-5 minutes or 130°F - 135°F.

For Medium Rare, bake for 5-6 minutes or 140°F - 145°F.

For Medium, bake for 6-7 minutes or 155°F - 160°F.

6. Melt 2 florets of Tony's Garlic & Shallot Butter in microwave for 10-15 second intervals until melted then baste the lobster tails.
7. Place Tony's Asparagus En Papillote pouch and lobster tails on a baking sheet flesh side up and bake for 8-10 minutes or until lobster turns red.
8. Use an oven mitt to remove steaks from oven and drizzle pan drippings from the skillet over each steak. Let steaks rest for 5 minutes.
9. Remove lobster tails and asparagus pouch from oven. Shake asparagus pouch to evenly distribute melted butter. Season with salt and pepper to taste.
10. Melt and distribute remaining garlic & shallot butter florets over lobster tails. Plate and enjoy!