

Aloha Aina Meal Kit "Surf & Turf"

Kunua Beef Filet

Step 1: Pre heat your oven to 375 degrees.

Step 2: Remove your Kunua Beef Filet from the box and place it on to an oven safe baking sheet. (if you do not have a baking sheet, you can use a full metal sauté' pan)

Step 3: Follow the temperature guides below to heat to your liking.

*Rare – 8 minutes *Medium Rare – 10 minutes *Medium – 12 minutes *Well – 15-20 minutes

Step 4: REST YOUR MEAT. Place Kuna Beef on a cutting board and let sit for 7 minutes.

Step 5: Once meat has rested, place a tablespoon of Chimichurri on the top.

Kona Lobster

Step 1: On the stove, place the Poaching Liquid in a saucepan and bring to a boil.

Step 2: In another heat safe pan, place your Kona Lobster.

Step 3: Pour the boiling Poaching Liquid over the lobster and let it sit for at least 5 minutes.

Step 4: Once the Lobster is heated, remove it from the liquid and cut slices to your liking.

***The following containers are microwavable safe!**

Truffled Potato "Cloud" Keep the cover on loosely and heat on high for 2 minutes in the microwave.

Charred Brussels Keep cover on and heat on high for 1.5 minutes in the microwave.

****For Crispier Brussel Sprout leaves**

- On the stove, heat a sauté pan on high and add olive oil to coat the pan.
- Add the Brussels and sauté for 3 minutes flipping occasionally.
- Remove the Brussels from the pan and place them on a paper towel lined plate.



Suggested Plating

Step 1: On an 8-10 inch plate, place the **Truffled Potato** in the center.

Step 2: Add the **Chimichurri** on top of your **Kunua Beef** then place it to one side of the Truffled Potatoes and then garnish with Watercress.

Step 3: Add 2 pieces of **Dried Opelu** to the other side of the Truffled Potato and place your **Kona Lobster** on top of the dried Opelu

Step 4: Place the **Brussels** on either side of the Truffled potato and garnish everything with Garlic chips.

DEAN & DELUCA

HAWAII