

Seared Beef & Goat Cheese Sandwiches

with Mashed Purple Potatoes & Asparagus

To make these hearty sandwiches, we're layering thin slices of beef with tender caramelized onion. On top, dollops of our tangy goat cheese and sour cream spread cut through these rich, sweet and savory flavors. And on the side, we're sprucing up classic mashed potatoes by using a gorgeous purple variety—mixed with vibrant sautéed asparagus for brilliant color and a hint of springtime crunch.

Blue Apron Wine Pairings

Las Canovas Tempranillo, 2014

Rancho Petaluma Zinfandel, 2014



Ingredients

1½ Pounds Thinly Sliced Beef
4 Sandwich Rolls
¼ Cup Crumbled Goat Cheese
¼ Cup Sour Cream
2 Cloves Garlic
1 Bunch Asparagus
1 Pink Lemon
1 Yellow Onion
1 Pound Purple Potatoes

Makes: 4 servings | **Calories:** about 755 per serving

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp266

1



Prepare the ingredients & make the cheese spread:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel, halve and thinly slice the onion. Peel and large dice the potatoes. Peel and finely chop the garlic. Snap off and discard the woody ends of the asparagus; cut into 2-inch pieces on an angle. Halve the rolls lengthwise. Quarter and deseed the lemon. In a bowl, combine the **cheese**, **sour cream** and the **juice of all 4 lemon wedges**; season with salt and pepper to taste.

2



Caramelize the onion:

In a large pan, heat 1 tablespoon of olive oil on medium until hot. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned. Add **1 tablespoon of water**. Cook, stirring frequently, 2 to 4 minutes, or until browned and very tender. Stir in **an additional tablespoon of water**, scraping up any browned bits from the bottom of the pan. Transfer to a bowl; season with salt and pepper to taste. Wipe out the pan.

3



Cook & mash the potatoes:

While the onion caramelizes, add the **potatoes** to the pot of boiling water. Cook 10 to 12 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, stir in **1 tablespoon of olive oil**. Using a fork, mash to your desired consistency; season with salt and pepper to taste. Set aside in a warm place.

4



Cook the asparagus:

In the pan used to caramelize the onion, heat 1 tablespoon of olive oil on medium-high until hot. Add the **asparagus** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly softened. Transfer to the pot of **mashed potatoes**; stir to combine and season with salt and pepper to taste. Wipe out the pan.

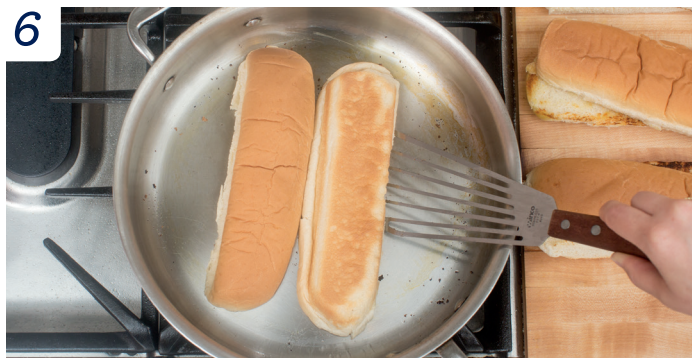
5



Cook the beef:

Using your hands, separate the **sliced beef**. Pat dry with paper towels and season with salt and pepper; toss to coat. In the pan used to cook the asparagus, heat 1 tablespoon of olive oil on high until hot. Working in 2 batches, add the seasoned beef in a single layer. Cook, without stirring, 1 to 2 minutes, or until browned on the first side. Cook, stirring constantly, 30 seconds to 1 minute, or until just cooked through and tender. Transfer to a plate and set aside in a warm place. Rinse and wipe out the pan.

6



Toast the rolls & plate your dish:

Heat the same, dry pan on medium-high until hot. Working in batches, add the **rolls**, cut sides down, and toast 30 seconds to 1 minute, or until lightly browned and heated through. Transfer to a clean, dry work surface. Divide the **cooked beef** and **caramelized onion** between the toasted roll bottoms. Top with a few spoonfuls of the **cheese spread**; complete the sandwiches with the roll tops. Cut the **sandwiches** in half and divide between 4 plates. Serve with the **mashed potatoes and asparagus** on the side. Enjoy!