

Seared Steak & Spiced Potato

with Sautéed Sugar Snap Peas & Tarragon-Labneh Sauce

The classic steak-and-potato dinner gets a sophisticated Middle Eastern lift in this recipe. Before roasting it, we're seasoning our diced potato with savory, herby baharat (an all-purpose blend whose name simply means "spice" in Arabic). On the side, a sauce of fresh tarragon and labneh—a delectable yogurt cheese—acts as a perfectly tangy counterpoint to the spiced potato and rich steak.

Blue Apron Wine Pairing

Danse Chèvre Vacqueyras, 2014



Ingredients

- 1 Striploin Steak
- 4 Ounces Sugar Snap Peas
- 1 Clove Garlic
- 1 Russet Potato
- 1 Bunch Tarragon

Knick Knacks

- 2 Teaspoons Sherry Vinegar
- ¼ Cup Labneh Cheese
- 1 Teaspoon Baharat Spice Blend
(Ground Sumac, Za'atar, Ground Allspice, Ground Coriander, Ground Cardamom, Ground Cumin & Garlic Powder)

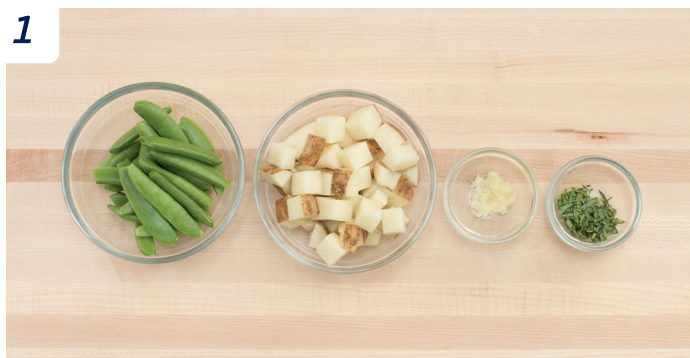
Makes: 2 servings | **Calories:** about 620 per serving
Prep Time: 10 minutes | **Cook Time:** 20–30 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/896

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Medium dice the potato. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Pick the tarragon leaves off the stems; discard the stems and roughly chop the leaves. Snap off and discard the stem ends of the snap peas; pull off and discard the tough string that runs the length of each pod.

2



Roast the potato:

Place the **potato** on a sheet pan. Drizzle with olive oil and season with salt, pepper and the **spice blend**; toss to thoroughly coat. Arrange in a single, even layer and roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven and set aside in a warm place.

3



Make the sauce:

Once the potato has roasted for about 5 minutes, in a bowl, stir together the **labneh**, **garlic paste**, **vinegar** and **half the tarragon**. Season with salt and pepper to taste.

4



Cook the steak:

While the potato continues to roast, pat the **steak** dry with paper towels; season with salt and pepper on both sides. In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned steak and cook 2 to 4 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Transfer to a cutting board, leaving any browned bits (or fond) in the pan. Set the cooked steak aside to rest for at least 5 minutes.

5



Cook the snap peas:

While the steak rests, add the **snap peas** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook on medium-high, stirring occasionally and scraping up any fond from the bottom of the pan, 1 to 2 minutes, or until the snap peas are bright green and slightly softened. Remove from heat.

6



Plate your dish:

Find the lines of muscle (or grain) of the **rested steak**; thinly slice crosswise against the grain. Divide the sliced steak, **roasted potato** and **cooked snap peas** between 2 plates. Garnish with the **remaining tarragon**. Serve with the **sauce** on the side. Enjoy!