

Seared Steaks

with Garlic Mashed Potato & Sautéed Broccoli

As the cooler months arrive, sometimes all we want for dinner is classic comfort food—like steak and potatoes. Here, we're boiling our potato with whole garlic cloves before mashing it, imbuing the hearty side with aromatic notes. (Tangy crème fraîche and a drizzle of olive oil lend the mashed potato delicious creaminess.) To complete this simple, satisfying meal, we're adding crispy sautéed broccoli, dressed with a bit of lemon to balance the rich steaks.



Blue Apron Wine Pairings

Breëland Wine Cellars Malbec, 2015

Almez Monastrell, 2013



Ingredients

2 Steaks
4 Cloves Garlic
1 Lemon
1 Russet Potato
½ Pound Broccoli

Knick Knacks

2 Tablespoons Crème Fraîche

Makes: 2 servings

Prep Time: 10 minutes | **Cook Time:** 25–35 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/1022

Recipe #1022

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/1022

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Peel the garlic and leave the cloves whole. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Large dice the potato. Cut the broccoli into bite-sized florets.

2



Cook & mash the potato:

Add the **potato** and **garlic** to the pot of boiling water and cook 14 to 16 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, add the **crème fraîche** and a drizzle of olive oil. Using a fork, mash to your desired consistency; season with salt and pepper to taste. Set aside in a warm place.

3



Cook the steaks:

While the potato cooks, pat the **steaks** dry with paper towels; season with salt and pepper on both sides. In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned steaks and cook 3 to 4 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness. Leaving any browned bits (or fond) in the pan, transfer to a cutting board and set aside to rest for at least 5 minutes.

4



Cook the broccoli:

Add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **broccoli** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned. Add $\frac{1}{4}$ **cup of water** and cook, stirring occasionally and scraping up any fond from bottom of the pan, 3 to 4 minutes, or until the water has cooked off and the broccoli has softened. Turn off the heat. Stir in the **lemon zest** and the **juice of 2 lemon wedges**; season with salt and pepper to taste.

5



Finish & plate your dish:

Find the lines of muscle (or grain) of the **rested steaks**; thinly slice crosswise against the grain. Divide the sliced steaks, **mashed potato** and **cooked broccoli** between 2 dishes. Garnish with the **remaining lemon wedges**. Enjoy!