

Sautéed Beef & Potato Latkes

with Roasted Carrots

This recipe has all the warm, hearty flavor of our favorite Eastern European comfort dishes. Thinly sliced beef takes on an irresistible tenderness when sautéed with the flavors of tomato and vinegar plus caramelized onion—whose rich, molasses-like sweetness is echoed in our side of thyme-roasted carrots. And to round out the meal, we're making a winter classic: potato latkes, made with matzo meal for an extra-light texture and served with a dollop of crème fraîche.

Blue Apron Wine Pairings

Fabre Fitou Red, 2015

Helen Foggo Shiraz, 2015



Ingredients

- 10 Ounces Thinly Sliced Beef
- 1 Cage-Free Farm Egg
- 2 Carrots
- 1 Pound Russet Potatoes
- 1 Yellow Onion
- 1 Bunch Thyme
- 1 Bunch Chives

Knick Knacks

- 2 Tablespoons Crème Fraîche
- 2 Tablespoons Tomato Paste
- 1 Tablespoon White Wine Vinegar
- ⅓ Cup Matzo Meal

Makes: 2 servings

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



1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Peel the carrots; cut into ½-inch-thick sticks. Pick the thyme leaves off the stems; discard the stems. Peel the onion; thinly slice 1 half, leaving the remaining half intact. Cut the chives into 1-inch pieces.

2



Roast the carrots:

Place the **carrots** on a sheet pan. Drizzle with olive oil; season with salt, pepper and **half the thyme**. Toss to thoroughly coat. Arrange in a single layer; roast, stirring halfway through, 12 to 14 minutes, or until tender when pierced with a fork. Remove from the oven.

3



Caramelize the onion:

While the carrots roast, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium until hot. Add the **sliced onion**. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned. Add **1 tablespoon of water**. Cook, stirring frequently, 1 to 2 minutes, or until browned and very tender. Add the **tomato paste** and **remaining thyme**; cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant. Add the **vinegar** and **¼ cup of water** (be careful, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until well combined. Transfer to a bowl.

4



Form the latkes:

While the onion cooks, crack the **egg** into a large bowl; beat until smooth. Grate the **potatoes** and **remaining onion half** on the large side of a box grater. Place in the bowl of beaten egg and season with salt and pepper. Add the **matzo meal**; mix until thoroughly combined. Using your hands, divide the mixture into 6 equal-sized portions, squeezing out and discarding any excess liquid. Flatten each portion into a ¼-inch-thick round and transfer to a plate.

5



Cook the latkes:

Rinse and wipe out the pan used to caramelize the onion. In the same pan, heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a drop of the latke mixture sizzles immediately when added to the pan, add the **latkes**. (If necessary, work in batches.) Cook 5 to 7 minutes per side, or until browned and cooked through. Transfer to a paper towel-lined plate and immediately season with salt; set aside in a warm place. Carefully discard the oil and wipe out the pan.

6



Cook the beef & plate your dish:

Using your hands, separate the **sliced beef**; pat dry with paper towels. Transfer to a bowl and season with salt and pepper; toss to coat. In the same pan, heat 2 teaspoons of olive oil on high until hot. Add the seasoned beef in a single, even layer; cook, without stirring, 1 to 2 minutes, or until browned on the first side. Add the **caramelized onion**. Cook, stirring constantly, 30 seconds to 1 minute, or until well combined and the beef is just cooked through. Divide the cooked beef, **cooked latkes** and **roasted carrots** between 2 dishes. Garnish the latkes with a spoonful of the **crème fraîche**. Garnish the beef and carrots with the **chives**. Enjoy!