

Spice-Rubbed Roast Beef

with Collard Greens
& Potato Salad

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

The spice blend for tonight's roast is inspired by barbecue-style dry rubs (which often combine smoky, savory spices with sugar). Here, we're using ancho chile powder, smoked paprika, garlic powder and more to create a flavorful crust, while a touch of brown sugar ensures beautiful caramelization. For two equally hearty sides, we're serving Southern-inspired creamed collards and a potato salad with a delicious kick, thanks to pickled jalapeño, marinated shallot and Dijon mustard.



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Uvaggio Montagna Nera
Red Wine, 2015

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Ingredients



1
BEEF ROAST



1 bunch
COLLARD GREENS



3 cloves
GARLIC



1 lb
RUSSET POTATOES



1/2 bunch
GARLIC CHIVES

KNICK KNACKS:



2 Tbsp
APPLE CIDER
VINEGAR



1 oz
SLICED PICKLED
JALAPEÑO PEPPER



1 Tbsp
WHOLE GRAIN
DIJON MUSTARD



2 Tbsp
BEEF SPICE
BLEND*



2 Tbsp
BUTTER



2 tsp
SUGAR



1
SHALLOT



1/4 cup
SOUR CREAM

* Ancho Chile Powder, Brown Sugar, Smoked Paprika, Black Pepper, Garlic Powder & Onion Powder



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1 Prepare the ingredients & marinate the shallot:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Peel and mince the garlic.
- ☐ Remove and discard the collard green stems; finely chop the leaves.
- ☐ Halve the potatoes lengthwise, then cut crosswise into 1/4-inch-thick pieces.
- ☐ Thinly slice the garlic chives.
- ☐ Peel and thinly slice the shallot. Place in a bowl with the **vinegar** and **sugar**; season with salt and pepper. Stir until the sugar dissolves. Set aside to marinate, stirring occasionally, for at least 10 minutes.
- ☐ Finely chop the pepper. Thoroughly wash your hands, knife and cutting board immediately after handling the pepper.



2 Sear the beef:

- ☐ Line a sheet pan with aluminum foil. Pat the **beef** dry with paper towels; season with salt, pepper and the **spice blend** on all sides. In a large, high-sided pan (or pot), heat 2 tablespoons of olive oil on medium-high until hot. Add the seasoned beef and cook, turning occasionally, 4 to 6 minutes, or until browned on all sides. Leaving any browned bits (or fond) in the pan on the stove, transfer to the prepared sheet pan.

3 Roast the beef:

- ☐ Roast the **seared beef** 27 to 29 minutes, or until cooked through. (An instant-read thermometer inserted into the beef should register 125°F.) Remove from the oven. Transfer the roasted beef to a cutting board and let rest for at least 5 minutes.



4 Cook the collard greens:

- ☐ Once the beef has roasted for about 15 minutes, to the pan of reserved fond, add 2 teaspoons of olive oil; heat on medium-high until hot. Add the **garlic** and season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **collard greens** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted. Add 1/2 cup of water and season with salt and pepper. Cook, stirring occasionally and scraping up any fond from the bottom of the pan, 8 to 9 minutes, or until the collard greens have wilted and the water has cooked off. Turn off the heat and stir in the **sour cream**; season with salt and pepper to taste.

5 Make the potato salad:

- ☐ While the collard greens cook, add the **potatoes** to the pot of boiling water and cook 11 to 13 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot. Add the **marinated shallot and marinating liquid, butter, mustard and as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil and season with salt and pepper. Gently stir to combine; season with salt and pepper to taste. Set aside in a warm place.



6 Slice the beef & serve your dish:

- ☐ Find the lines of muscle (or grain) on the **rested beef**; thinly slice crosswise against the grain.
- ☐ Divide the **potato salad, cooked collard greens** and sliced beef among 4 dishes. Garnish with the **garlic chives**. Enjoy!