

# Seared Steaks & Peppercorn Sauce

with Roasted Potatoes & Green Beans

**PREP TIME:** 5 minutes

**COOK TIME:** 35-45 minutes

**SERVINGS:** 4

This elegant steak dinner highlights a special ingredient: green peppercorns. Subtler in flavor than black peppercorns, they're pickled in brine to soften their crunch (so they're delicious eaten whole). We're using the peppercorns in a creamy pan sauce for juicy steaks, served with two classic vegetable sides: simple roasted potatoes and green beans tossed with a piquant whole grain mustard dressing, for a refreshing counterpoint to the rich flavors of the dish.



## BLUE APRON WINE PAIRING:

Stéphanie Daumas Côtes du Rhône Visan, 2015

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## Ingredients



2  
STRIP STEAKS



1 1/2 lbs  
YUKON GOLD  
POTATOES



1/2 lb  
GREEN BEANS

## KNICK KNACKS:



4 Tbsp  
BUTTER



2 Tbsp  
WHITE WINE  
VINEGAR



1 Tbsp  
WHOLE GRAIN  
DIJON MUSTARD



2 Tbsp  
CRÈME FRAÎCHE



2 tsp  
GREEN  
PEPPERCORNS



1/3 cup  
GRATED  
PARMESAN  
CHEESE



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### 1 Prepare & roast the potatoes:

- ☐ Remove the steaks from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 475°F.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the **potatoes**; cut into 1-inch-thick wedges.
- ☐ Place the potatoes on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, skin side down.
- ☐ Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven. Evenly top with the **cheese**. Set aside in a warm place.

### 2 Prepare the green beans & make the dressing:

- ☐ While the potatoes roast, wash and dry the green beans; cut off and discard the stem ends.
- ☐ In a bowl, combine the **mustard** and **half the vinegar**. Slowly whisk in **2 tablespoons of olive oil** until well combined. Season with salt and pepper to taste.

### 3 Cook the steaks:

- ☐ While the potatoes continue to roast, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a large, high-sided pan (or pot), heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Add the seasoned steaks. Cook 5 to 6 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. Let rest for at least 5 minutes. Carefully drain off and discard any excess drippings from the pan.

### 4 Cook & dress the green beans:

- ☐ While the steaks rest, add the **green beans** to the pot of boiling water. Cook, stirring frequently, 2 to 3 minutes, or until bright green and slightly softened.
- ☐ Drain thoroughly. Transfer to a large bowl. Add the **dressing** and stir to thoroughly coat; season with salt and pepper to taste.

### 5 Make the sauce:

- ☐ Heat the pan of reserved fond on medium-high until hot.
- ☐ Add the **peppercorns**, **remaining vinegar**, and **2 tablespoons of water** (be careful, as the liquid may splatter). Cook, stirring frequently and scraping up any fond from the bottom of the pan, 1 to 2 minutes, or until the liquid is slightly reduced in volume.
- ☐ Turn off the heat. Add the **butter** and **crème fraîche**; stir constantly to thoroughly combine. Season with salt and pepper to taste.

### 6 Slice the steaks & serve your dish:

- ☐ Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- ☐ Divide the **roasted potatoes**, **dressed green beans**, and sliced steaks among 4 dishes. Top the steaks with **as much of the sauce as you'd like**. Serve with any **remaining sauce** on the side. Enjoy!