

Seared Steaks & Chile Butter

with Kale & Cheesy Potatoes

 35-45 MINS | 4 SERVINGS

In this dish, you'll make your own compound butter—simply butter mixed with specialty Calabrian chile paste—that you'll serve over warm, juicy steaks. We're pairing it with two classic steakhouse-style sides of sautéed kale and roasted potatoes finished with Grana Padano cheese.



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Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



4
STEAKS



1 bunch
KALE



1
LEMON



1 1/2 tsp
CALABRIAN CHILE
PASTE



1 1/4 lbs
GOLDEN OR RED
POTATOES



2 cloves
GARLIC



4 Tbsps
BUTTER



0.7 oz
GRANA PADANO
CHEESE



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare the ingredients:

- Remove the **butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise; cut crosswise into ½-inch pieces.
- Grate the **cheese** on the small side of a box grater.
- Peel and roughly chop **2 cloves of garlic**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.



2 Make the cheesy potatoes:

- Place the **potato pieces** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork. Leaving the oven on, remove from the oven.
- Carefully top the **roasted potatoes** with the **grated cheese**.
- Return to the oven and roast 2 to 4 minutes, or until the cheese is melted. Remove from the oven.



3 Cook the steaks:

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In a large pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes 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 let rest at least 5 minutes.

4 Make the chile butter:

- Meanwhile, in a bowl, combine the **softened butter** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the butter to be. Using a fork, mash to thoroughly combine. Taste, then season with salt and pepper if desired.



5 Cook the kale:

- While the steaks rest, to the pan of reserved fond, add the **chopped garlic** (if the pan seems dry, add a drizzle of olive oil). Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly wilted.
- Add **½ cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally and scraping up any fond, 3 to 4 minutes, or until the kale is wilted and the water has cooked off.
- Turn off the heat. Stir in the **lemon juice**. Taste, then season with salt and pepper if desired.

6 Slice the steaks & serve your dish:

- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **cheesy potatoes** and **cooked kale**. Top the steaks with the **chile butter**. Enjoy!

** An instant-read thermometer should register 145°F.

NUTRITION PER SERVING (AS PREPARED)* Calories: 590, Total Carbohydrates: 31g, Dietary Fiber: 5g, Added Sugar: 0g, Total Fat: 36g, Saturated Fat: 17g, Protein: 37g, Sodium: 780mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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