

Chile Butter Steaks

with Parmesan Potatoes & Spinach

PREP TIME: 10 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Compound butters, the simple combination of butter and any number of aromatic ingredients, are an easy way to add flavor and sophistication to a range of dishes. They make a delicious addition to juicy steaks, like in tonight's steakhouse-inspired meal. You'll combine softened butter with Calabrian chile paste—known for its tangy, complex heat—then dollop it atop the warm steaks. Potatoes roasted with parmesan and garlic-sautéed spinach round out the dish.



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Ingredients



2
STEAKS



2 cloves
GARLIC



1
LEMON



1 lb
RUSSET POTATOES



½ lb
SPINACH

KNICK KNACKS:



2 Tbsp
BUTTER



¼ cup
GRATED
PARMESAN
CHEESE



1 ½ tsp
CALABRIAN CHILE
PASTE



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1 Prepare the ingredients:

- ☐ Place the butter in a medium bowl and set aside in a warm place to soften.
- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the potatoes lengthwise; cut crosswise into 1/2-inch-thick pieces.
- ☐ Peel and roughly chop the garlic.
- ☐ Quarter and deseed the lemon.

2 Make the parmesan potatoes:

- ☐ Line a sheet pan with aluminum foil. Place the **potatoes** on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Roast 18 to 20 minutes, or until browned and tender when pierced with a fork.
- ☐ Remove the roasted potatoes from the oven, leaving the oven on. Carefully top with the **cheese**. Return to the oven and roast 3 to 5 minutes, or until the cheese is lightly browned. Remove from the oven.



3 Cook the steaks:

- ☐ While the potatoes roast, pat the **steaks** dry with paper towels; season with salt and pepper on both sides. In a medium pan (nonstick or cast iron, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the seasoned steaks and cook 3 to 5 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 let rest for at least 5 minutes. Carefully drain off and discard any excess oil from the pan.

4 Make the chile butter:

- ☐ While the steaks cook, to the bowl of **softened butter**, add **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Stir to thoroughly combine. Season with salt to taste.



5 Cook the spinach:

- ☐ While the steaks rest, add the **garlic** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add 2 teaspoons of olive oil.) Cook on medium-high, stirring frequently, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 3 minutes, or until wilted.
- ☐ Turn off the heat. Stir in the **juice of 2 lemon wedges**; season with salt and pepper to taste.



6 Slice the steaks & plate your dish:

- ☐ Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- ☐ Divide the **parmesan potatoes**, **cooked spinach**, and sliced steaks between 2 dishes. Top the steaks with the **chile butter**. Serve with the **remaining lemon wedges** on the side. Enjoy!