Cajun-Spiced Steaks & Biscuits

with Broccoli & Maple Butter

(1) 25-35 MINS

4 SERVINGS

This comforting dish pairs warm homemade biscuits with rich seared steaks—coated in a blend of bold Cajun-style spices, then topped with a dollop of sweet, creamy maple butter. A simple side of broccoli (baked alongside the biscuits) is garnished with piquant, pickled goathorn peppers for a zesty finish.

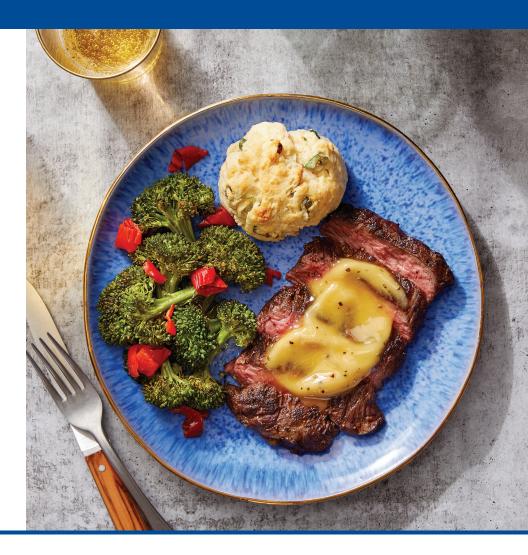


MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



4 STEAKS



1 lb BROCCOLI



1 ½ Tbsps MAPLE SYRUP



2 Tbsps FROMAGE BLANC



2 oz PICKLED GOATHORN PEPPERS



1 cup BISCUIT MIX



2 SCALLIONS



4 Tbsps



1/4 cup SOUR CREAM



1 Tbsp CAJUN SPICE BLEND*

^{*}Smoked Paprika, Ground Yellow Mustard, Onion Powder, Garlic Powder, Whole Dried Oregano, Whole Dried Thyme & Cayenne Pepper













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



- 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.
- Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small florets.
- ☐ Thinly slice the scallions.
- ☐ Roughly chop the **peppers**. Thoroughly wash your hands, knife, and cutting board immediately after handling.

2 Make the dough & form the biscuits:

- ☐ In a large bowl, combine the biscuit mix, sour cream, fromage blanc, sliced scallions, a pinch of the spice blend, and 2 tablespoons of water. Gently stir until just combined (be careful not to overmix).
- Lightly oil one side of a sheet pan. Scoop the **biscuit dough** into 4 equal-sized rounds; place on the oiled side of the sheet pan.

3 Bake the biscuits & broccoli:

- Place the **broccoli florets** on the other side of the sheet pan of **biscuits**. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Bake 14 to 16 minutes, or until the biscuits are set and cooked through and the broccoli is tender when pierced with a fork.
- Remove from the oven and let the biscuits stand at least 2 minutes.

4 Cook the steaks:

- Meanwhile, pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and enough of the **remaining spice blend** to coat (you may have extra).
- 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.**
- Transfer to a cutting board and let rest at least 5 minutes.

5 Make the maple butter & serve your dish:

- While the steaks rest, place the **softened butter** in a bowl. Gradually add the **maple syrup** and vigorously stir to combine. Season with salt and pepper.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the sliced steaks with the baked biscuits and baked broccoli. Top the steaks with the maple butter. Garnish the broccoli with as much of the chopped peppers as you'd like, depending on how spicy you'd like the dish to be. Enjoy!



Produced

NUTRITION PER SERVING (AS PREPARED)* Calories: 660, Total Carbohydrates: 37g, Dietary