

Pan-Seared Steak & Oven Fries

with Cherry Tomato
& Corn Salad

TIME: 25-35 minutes

SERVINGS: 2

We're serving our rich steak tonight with two incredibly easy sides. Yukon Gold potatoes, cut into thick fries and roasted, make for a hearty accompaniment, while sautéed sweet corn and cherry tomatoes (yours may be red or yellow), balanced by a bit of sherry vinegar, are a celebration of late summer's bounty. (Chefs, remember to let your steak rest before slicing, which ensures a nice and juicy consistency.)



MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



1
STEAK



6 oz
CHERRY
TOMATOES



1 ear of
CORN



Did You Know?
The corn plant is actually a type of grass domesticated in Mexico 10,000 years ago.



1 clove
GARLIC



3/4 lb
YUKON GOLD
POTATOES



1 bunch
CHIVES

KNICK KNACKS:



1 Tbsp
SHERRY VINEGAR



1/4 cup
MAYONNAISE



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1 Prepare the potatoes & make the oven fries:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the **potatoes**; cut lengthwise into 1/2-inch-thick sticks.
- ☐ Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single layer.
- ☐ Roast, turning halfway through, 20 to 22 minutes, or until browned and tender when pierced with a fork.
- ☐ Remove from the oven and set aside in a warm place.

2 Prepare the remaining ingredients & make the aioli:

- ☐ While the potatoes roast, wash and dry the remaining fresh produce.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Cut the chives into 1-inch pieces.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ In a bowl, combine the **mayonnaise**, **as much of the garlic paste as you'd like**, and a drizzle of olive oil. Season with salt and pepper to taste.

3 Cook the steak:

- ☐ While the potatoes continue to roast, pat the **steak** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a medium pan (cast iron, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the seasoned steak and cook 4 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.

4 Cook the corn & tomatoes:

- ☐ While the steak rests, add the **corn** and **tomatoes** to the pan of reserved fond. (If the pan seems dry, add 2 teaspoons of olive oil.) Season with salt and pepper. Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until lightly browned. Transfer to a medium bowl.

5 Make the salad:

- ☐ While the steak continues to rest, add the **vinegar** and **half the chives** to the bowl of **cooked corn and tomatoes**. Drizzle with olive oil and season with salt and pepper. Stir to combine. Season with salt and pepper to taste.

6 Slice the steak & plate your dish:

- ☐ Find the lines of muscle (or grain) on the **rested steak**; slice crosswise against the grain.
- ☐ Divide the sliced steak, **oven fries**, and **salad** between 2 dishes. Garnish the salad with the **remaining chives**. Serve with the **aioli** on the side. Enjoy!

