

Ras El Hanout Flank Steak

with Roasted Vegetables & Crispy Saffron Potatoes

WW™ APPROVED
MEDITERRANEAN DIET

🕒 35-45 MINS | 2 SERVINGS

This recipe highlights ras el hanout (a beloved North African blend of cumin, coriander, cinnamon, and more) which lends bold, warming flavor to our seared flank steak—finished with a savory-sweet topping of sautéed garlic, olives, and prunes.



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Fruity & Savory

Wine is not included in SmartPoints®

WW | 15 15 12 SmartPoints® value per serving



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Ingredients



1 8-oz
FLANK STEAK



1
POBLANO PEPPER



1 oz
PRUNES



1 Tbsp
RED WINE
VINEGAR



1 pinch
SAFFRON



3 oz
SHISHITO
PEPPERS

Did You Know?
While generally a more mild variety, these can occasionally be quite spicy.



¾ lb
GOLDEN OR RED
POTATOES



2 cloves
GARLIC



1
ZUCCHINI



1 oz
CASTELVETRANO
OLIVES



1 Tbsp
RAS EL HANOUT



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1 Prepare the ingredients:

- Place an oven rack in the center of the oven, then preheat to 450°F. Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high. Wash and dry the fresh produce.
- Roughly chop the **prunes**; place in a bowl. Add **2 tablespoons of hot water**. Set aside to rehydrate at least 10 minutes.
- Medium dice the **potatoes**.
- Peel and roughly chop **2 cloves of garlic**.
- Pit and roughly chop the **olives**.
- Quarter the **zucchini** lengthwise; cut crosswise into $\frac{1}{2}$ -inch pieces.
- Cut off and discard the stem of the **poblano pepper**. Halve the pepper lengthwise; remove the ribs and seeds, then medium dice. Cut off and discard the stems of the **shishito peppers**; halve crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.



2 Start the potatoes:

- Add the **saffron** and **diced potatoes** to the pot of boiling water. Cook 9 to 11 minutes, or until slightly tender. Drain thoroughly.



3 Roast the vegetables:

- Meanwhile, place the **zucchini pieces**, **diced poblano pepper**, and **halved shishito peppers** on a sheet pan. Drizzle with **1 tablespoon of olive oil**; season with salt and pepper. Toss to coat. Arrange in an even layer.
- Roast 13 to 15 minutes, or until browned and tender when pierced with a fork. Transfer to a large bowl; cover with foil to keep warm.



4 Cook the steak:

- Meanwhile, pat the **steak** dry with paper towels; season on both sides with salt, pepper, and enough of the **ras el hanout** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot. Add the seasoned steak. 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 at least 5 minutes.

5 Crisp the potatoes & finish the vegetables:

- While the steaks rest, in the pan of reserved fond, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **partially cooked potatoes** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and crispy.
- Transfer to the bowl of **roasted vegetables**; stir to combine. Taste, then season with salt and pepper if desired.



6 Make the topping & serve your dish:

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot. Add the **chopped garlic** and **chopped olives**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened. Add the **vinegar** (carefully, as it may splatter) and **rehydrated prunes** (including the liquid); season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the liquid is slightly reduced in volume. Turn off the heat. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steak**; thinly slice crosswise against the grain.
- Serve the **finished vegetables** topped with the **sliced steak** and **topping**. Enjoy!

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

NUTRITION PER SERVING (AS PREPARED)* Calories: 650, Total Carbohydrates: 52g, Dietary Fiber: 9g, Added Sugar: 0g, Total Fat: 37g, Saturated Fat: 7g, Protein: 32g, Sodium: 1420mg.

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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