

Steaks & Tomatillo Sour Cream

with Zucchini, Peppers & Roasted Potatoes

4 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**

blueapron.com



This steakhouse-style recipe gets a bold lift in two ways: an irresistibly creamy tomatillo-poblano sauce that tops the steaks and the smoky spice blend (which stars two kinds of paprika) we're using to coat the roasted potatoes underneath.

Ingredients

-  4 Steaks
-  1 ¼ lbs Golden or Red Potatoes
-  2 Zucchini
-  1 Shallot
-  4 oz Sweet Peppers
-  2 Scallions
-  2 cloves Garlic
-  ½ cup Sour Cream
-  ⅓ cup Tomatillo-Poblano Sauce
-  1 Tbsp Sherry Vinegar
-  1 Tbsp Smoky Spice Blend*

*Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder

Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at blueapron.com/pages/wellness

CARB CONSCIOUS
600 CALORIES OR LESS



Serve a bottle of Blue Apron wine with this symbol: Push & Fruity.
blueapron.com/wine

1 Prepare the ingredients

- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Medium dice the **zucchini**.
- Cut off and discard the stems of the **peppers**; remove the cores, then large dice.
- Peel and finely chop the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, combine the **diced peppers, chopped shallot, chopped garlic**, and **sliced white bottoms of the scallions**.
- In a separate bowl, whisk together the **sour cream** and **tomatillo-poblano sauce**. Taste, then season with salt and pepper if desired.



2 Roast the potatoes

- Line a sheet pan with foil.
- Place the **diced potatoes** on the foil. Drizzle with **1 tablespoon of olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to thoroughly coat; arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Carefully transfer to a large bowl. Cover with foil to keep warm.



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 **1 tablespoon 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. Cover with foil to keep warm.



4 Cook the vegetables

- In the pan of reserved fond, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **diced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **prepared pepper mixture** and **vinegar**; season with salt and pepper. Cook, stirring occasionally and scraping up any fond, 4 to 6 minutes, or until the vegetables are browned and softened.
- Turn off the heat.



5 Finish & serve your dish

- To the bowl of **roasted potatoes**, add the **cooked vegetables** and a drizzle of **olive oil**. Stir to combine. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **finished vegetables** topped with the **sliced steaks** and **tomatillo sour cream**. Garnish with the **sliced green tops of the scallions**. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 580, Total Carbohydrates: 37g, Dietary Fiber: 6g, Added Sugars: 0g, Total Fat: 33g, Saturated Fat: 12g, Protein: 37g, Sodium: 760mg.

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

CONTAINS: See Ingredient Packaging for Allergen(s).

📷📱📧 Share your photos with #blueapron

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

Blue Apron, LLC
New York, NY 10005

