

Strip Steaks & Garlic Butter

with Oven Fries & Tomato-Green Bean Salad

TIME: 25-35 minutes

SERVINGS: 4

This steakhouse-style dinner is simple, comforting fare at its best. To give seared strip steaks an extra boost of flavor, we're dolloping them with garlic butter—or softened butter combined with garlic paste. On the side, we're serving thick-cut fries and a seasonal salad of tomatoes (yours may be yellow or red) and green beans—blanched and shocked, or boiled briefly, then plunged into ice water to set their bright color and crisp texture.



MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



Ingredients



2
STRIP STEAKS



6 oz
CHERRY
OR CHARM
TOMATOES



1 bunch
CHIVES



1 1/2 lbs
YUKON GOLD
POTATOES



6 oz
GREEN BEANS



2 cloves
GARLIC

Did You Know?

Chives are more delicate in flavor than their onion relatives.

KNICK KNACKS:



4 Tbsps
BUTTER



2 Tbsps
RED WINE
VINEGAR



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1 Make the oven fries:

- ☐ Remove the butter from the refrigerator to soften.
- ☐ Preheat the oven to 475°F.
- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Wash and dry the **potatoes**. Cut lengthwise into 1/2-inch-thick sticks; place on a sheet pan. Drizzle with 2 tablespoons of olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single layer.
- ☐ Roast 22 to 24 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.

2 Cook the steaks:

- ☐ While the potatoes roast, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned steaks and cook 5 to 6 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness.
- ☐ Transfer to a cutting board and let rest for at least 5 minutes.

3 Prepare the ingredients & make the garlic butter:

- ☐ While the steaks cook, wash and dry the remaining fresh produce.
- ☐ Cut off and discard the stem ends of the green beans.
- ☐ Halve the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Thinly slice the chives.
- ☐ 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 **softened butter** and **as much of the garlic paste as you'd like**; season with salt and pepper.

4 Blanch & shock the green beans:

- ☐ While the steaks rest, fill a medium bowl with ice water; add a **pinch of salt**. Set aside.
- ☐ Add the **green beans** to the pot of boiling water. Cook, stirring occasionally, 2 to 3 minutes, or until bright green and slightly softened.
- ☐ Drain thoroughly and immediately transfer to the bowl of ice water; let stand until completely cool.
- ☐ Drain thoroughly and pat dry with paper towels.

5 Make the salad:

- ☐ In a medium bowl, combine the **seasoned tomatoes, shocked green beans, vinegar, chives**, and **1 tablespoon of olive oil**. Stir to combine; season with salt and pepper to taste.

6 Finish & serve your dish:

- ☐ Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- ☐ Divide the sliced steaks, **oven fries**, and **salad** among 4 dishes. Top the steaks with the **garlic butter**. Enjoy!