

# Seared Steaks & Roasted Potatoes

with Balsamic-Glazed Mushrooms

**TIME:** 40-50 minutes

**SERVINGS:** 2

Tonight, we're making a hearty steakhouse classic inspired by a challenge-winning dish from the September 6 episode of MasterChef Season 8 on FOX. We're serving our juicy steaks with cremini mushrooms, glazed in tangy-sweet balsamic vinegar and a touch of butter. Creamy roasted potatoes and sautéed kale dressed with crème fraîche round out the meal.



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## Ingredients



2  
STEAKS



4 oz  
CREMINI  
MUSHROOMS



2 cloves  
GARLIC



¾ lb  
YUKON GOLD  
POTATOES



1 bunch  
KALE

## KNICK KNACKS:



2 Tbsps  
BUTTER



1 Tbsp  
BALSAMIC  
VINEGAR



2 Tbsps  
CRÈME FRAÎCHE



1  
SHALLOT



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the potatoes into 1-inch-wide wedges.
- ☐ Thinly slice the mushrooms.
- ☐ Peel and thinly slice the shallot.
- ☐ Peel and roughly chop the garlic.
- ☐ Remove and discard the kale stems; roughly chop the leaves.

## 2 Roast the potatoes:

- ☐ Place the **potatoes** on a sheet pan; drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat. Arrange in a single layer.
- ☐ Roast, flipping halfway through, 17 to 19 minutes, or until tender when pierced with a fork. Remove from the oven. Season with salt and pepper to taste. Set aside in a warm place.



## 3 Cook the steaks:

- ☐ While the potatoes roast, pat the **steaks** dry with paper towels; season with salt and pepper on both sides. In a medium pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned steaks and cook 3 to 4 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 & glaze the mushrooms:

- ☐ While the potatoes continue to roast, add the **mushrooms** and **shallot** to the pan of reserved fond in a single layer. (If the pan seems dry, add a drizzle of olive oil.) Cook on medium-high, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring frequently, 1 to 2 minutes, or until lightly browned and slightly softened.
- ☐ Add the **vinegar** and  $\frac{1}{2}$  **cup of water** (be careful, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally and scraping up any fond from the bottom of the pan, 3 to 5 minutes, or until most of the liquid has cooked off and the vegetables are coated.
- ☐ Turn off the heat and stir in **half the butter** until melted. Season with salt and pepper to taste.



## 5 Cook & dress the kale:

- ☐ While the mushrooms cook, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted. Add the **remaining butter** and  $\frac{1}{2}$  **cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the kale has wilted and the water has cooked off.
- ☐ Transfer to a bowl; stir in the **crème fraîche**. Season with salt and pepper to taste.



## 6 Slice the steaks & plate your dish:

- ☐ Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- ☐ Divide the sliced steaks, **dressed kale**, and **roasted potatoes** between 2 dishes. Top with the **glazed mushrooms**. Enjoy!