Seared Steaks & Mushroom Agrodolce
with Roasted Potatoes & Brussels Sprouts

2 SERVINGS  |  30–40 MINS

To elevate this steakhouse-style dish, we're topping our juicy seared steaks with tender mushrooms cooked with vinegar, sugar, and red pepper flakes—a nod to classic Italian agrodolce, or sweet-and-sour sauce.

Ingredients

- 2 Steaks
- ½ lb Golden or Red Potatoes
- 4 oz Brussels Sprouts
- 4 oz Mushrooms
- ¼ cup Balsamic Vinegar
- 1 Tbsp Sugar
- 1 Tbsp Pickled Peruvian Peppers
- ¼ cup Grated Parmesan Cheese
- ¼ tsp Crushed Red Pepper Flakes
- 1 Tbsp Weeknight Hero Spice Blend*

Serve a bottle of Blue Apron wine with this symbol: Rich & Decadent.
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*Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
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.
• Cut off and discard the stem ends of the brussels sprouts; halve lengthwise.
• Thinly slice the mushrooms.

2 Roast the potatoes & brussels sprouts
• Place the diced potatoes and halved brussels sprouts in a bowl. Drizzle with 1 tablespoon of olive oil; season with salt, pepper, and enough of the spice blend to coat (you may have extra). Toss to thoroughly coat.
• Reserving the bowl, transfer to a sheet pan and arrange in an even layer.
• Roast 19 to 21 minutes, or until browned and tender when pierced with a fork.
• Transfer to the reserved bowl. Add the cheese; toss to coat. Taste, season with salt and pepper if desired.

3 Cook the steaks
• Meanwhile, pat the steaks dry with paper towels; season with salt and pepper on all sides.
• In a medium pan, heat 2 teaspoons 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; let rest at least 5 minutes.

4 Make the mushroom agrodolce
• While the steaks rest, in the pan of reserved fond, heat a drizzle of olive oil on medium-high until hot.
• Add the sliced mushrooms in an even layer. Cook, without stirring, 1 to 2 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
• Add the sugar, vinegar (carefully, as the liquid may splatter), and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring frequently and scraping up any fond, 1 to 3 minutes, or until the mushrooms are coated and the sauce is slightly thickened.
• Turn off the heat. Taste, then season with salt and pepper if desired.

5 Slice the steaks & serve your dish
• Find the lines of muscle (or grain) on the rested steaks; slice crosswise against the grain.
• Serve the sliced steaks with the roasted potatoes and brussels sprouts. Top the steaks with the mushroom agrodolce. Garnish with the peppers. Enjoy!

NUTRITION PER SERVING (AS PREPARED)**
Calories: 620, Total Carbohydrates: 52g, Dietary Fiber: 7g, Added Sugars: 8g,
Total Fat: 27g, Saturated Fat: 9g, Protein: 43g, Sodium: 820mg.
**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.
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*An instant-read thermometer should register 145°F.