



# **Ingredients**















2 12-oz New York Strip Steaks 🔄



2 cloves Garlic



2 oz White Cheddar Cheese



¼ cup Mayonnaise



2 tsps Honey



1 Yellow Onion



1 bunch Collard Greens



1 oz Sweet Piquante **Peppers** 



1 Tbsp Hot Sauce



1 Tbsp Southern Spice Blend<sup>1</sup>



<sup>1.</sup> Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

<sup>\*</sup>Ingredients may be replaced and quantities may vary.

### 1) Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- · Place an oven rack in the upper third of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- · Halve, peel, and medium dice the onion.
- Peel and roughly chop 2 cloves of garlic.
- Grate the **cheese** on the large side of a box grater.
- Separate the collard green leaves from the stems; discard the stems and roughly chop the leaves.
- Roughly chop the pickled peppers.
- Cut off and discard the stem of the **poblano pepper**; halve lengthwise, then remove the ribs and seeds. Medium dice. Thoroughly wash your hands, knife, and cutting board immediately after handling.

### 2 Cook the onion & pepper

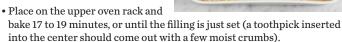
- In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until melted.
- Add the diced onion and diced poblano pepper; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned.



- Add half the chopped garlic. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Transfer to a large bowl. Wipe out the pan.

# 3 Assemble & bake the spoonbread

- To the bowl of cooked onion and pepper, add the cornbread mix, sour cream, and 1/4 cup of water. Mix until just combined.
- Transfer to a 11-inch by 6-inch (or 8-inch square) baking dish and spread into an even layer. Top with the grated cheese.



• Remove from the oven and let stand at least 2 minutes before serving.



### 4 Cook the collard greens

- · Meanwhile, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the chopped collard greens and remaining chopped garlic; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the collard greens are slightly wilted.



- Add 1/2 cup of water; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the collard greens are wilted and the water has cooked off.
- $\bullet$  Add the vinegar . Cook, stirring occasionally, 30 seconds to 1 minute, or until the liquid has cooked off.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- · Wipe out the pan.

### 5 Cook the steaks

- Pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and half the spice blend.
- In the same 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.

# CUSTOMIZED STEP 5 If you chose Strip Steaks

- Follow the directions in Step 5, but cook the steaks 5 to 7 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness.\*

# 6 Finish & serve your dish

· Meanwhile, to make the sauce. in a bowl, whisk together the mayonnaise, honey (kneading the packet before opening), hot sauce, and a pinch of the remaining spice blend (you will have extra). Taste, then season with salt and pepper if desired.



- Find the lines of muscle (or grain) on the rested steaks; thinly slice crosswise against the grain.
- Serve the sliced steaks with the cooked collard greens and baked spoonbread. Top the steaks with the sauce. Garnish the collard greens with the chopped pickled peppers. Enjoy!

Produced in a facility that processes crustacean

shellfish, egg, fish, milk, peanuts, soy, tree nuts,

Blue Apron, LLC, New York, NY 10005

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

#### **NUTRITION PER SERVING (AS PREPARED)\*\***

Calories: 790, Total Carbohydrates: 42g, Dietary Fiber: 5g, Added Sugars: 6g, Total Fat: 52g, Saturated Fat: 17g, Protein: 40g, Sodium: 1530mg.

\*\*For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.





