

# Seared Steaks & Cheddar Spoonbread

with Braised Collard Greens

4 SERVINGS

50-60 MINS

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## Ingredients



4 Steaks 



2 12-oz New York  
Strip Steaks 



1 Yellow Onion



1 Poblano Pepper



2 cloves Garlic



1 bunch Collard  
Greens



1 cup Cornbread Mix



2 oz White Cheddar  
Cheese



1 oz Sweet Piquante  
Peppers



½ cup Sour Cream



¼ cup Mayonnaise



1 Tbsp Hot Sauce



1 Tbsp Red Wine  
Vinegar



2 tsps Honey



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

1. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper  
\*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 **¼ 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**.
- Place on the upper oven rack and bake 17 to 19 minutes, or until the filling is just set (a toothpick inserted into the center should come out with a few moist crumbs).
- 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 **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the water has cooked off.
- 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!



\*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](https://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](https://blueapron.com).

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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