

Steaks & Tomato Chutney Pan Sauce

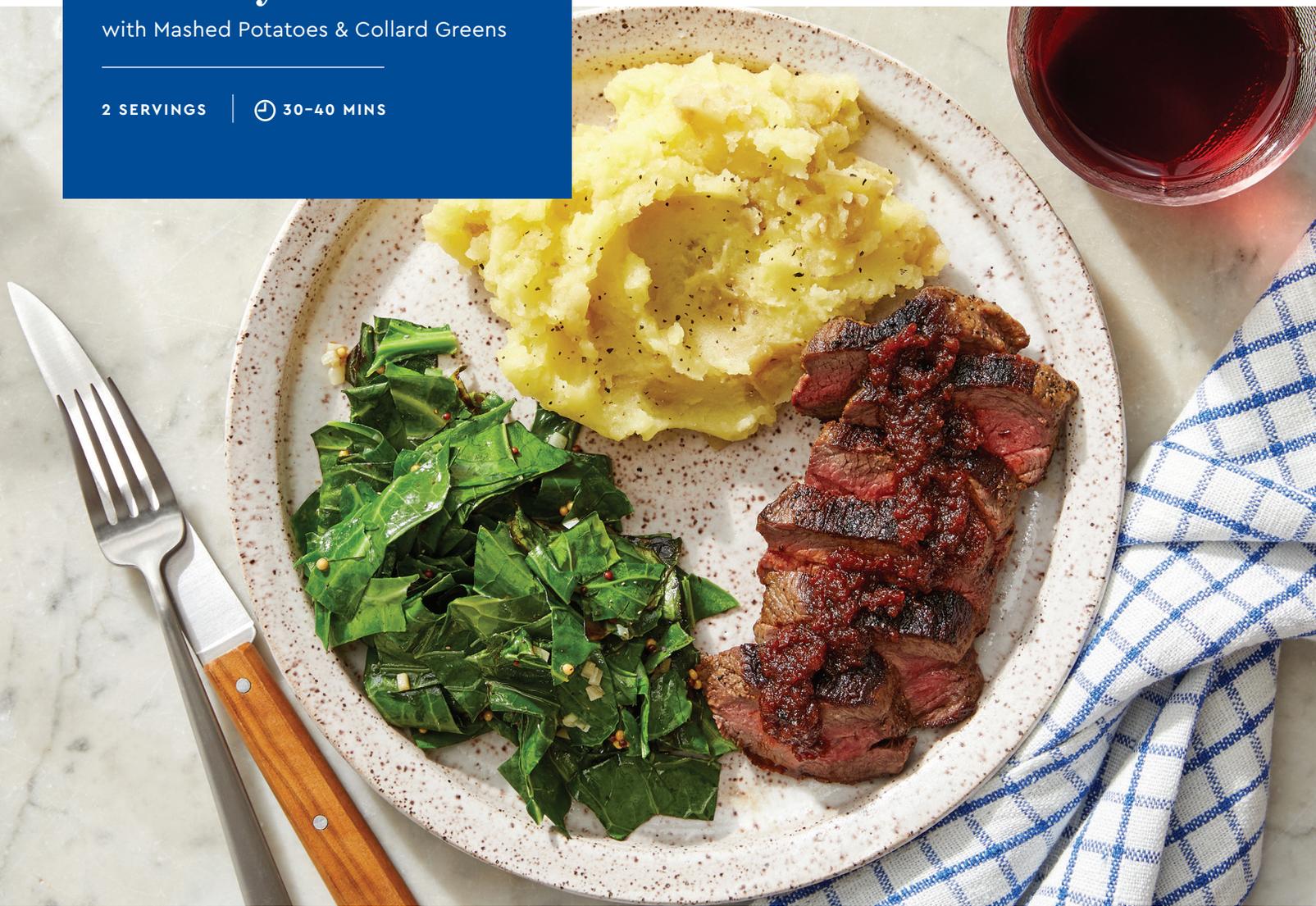
with Mashed Potatoes & Collard Greens

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**

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This steakhouse-style dish gets flavorful, Indian flair from a pan sauce of savory tomato chutney, sweet honey, and rich butter that we're spooning over seared steaks—accompanied by hearty sides of mashed potatoes and sautéed greens.

Ingredients

-  2 Steaks
-  ¾ lb Golden Potatoes
-  2 cloves Garlic
-  1 bunch Collard Greens
-  2 Tbsps Butter
-  2 Tbsps Savory Tomato Chutney
-  2 tps Honey
-  1 ½ tps Brown & Yellow Mustard Seeds



Serve a bottle of Blue Apron wine with this symbol: Bold & Spicy.
blueapron.com/wine

1 Prepare the ingredients & start the sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Separate the **collard green** leaves from the stems; discard the stems, then roughly chop the leaves.
- Peel and roughly chop **2 cloves of garlic**.
- In a bowl, whisk together the **honey** (kneading the packet before opening) and **tomato chutney**. Season with salt and pepper.



2 Cook & mash the potatoes

- Add the **diced potatoes** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot.
- Add a drizzle of **olive oil**; season with salt and pepper. Using a fork or potato masher, mash to your desired consistency. Taste, then season with salt and pepper if desired.



3 Cook the collard greens

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic** and **mustard seeds**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened (be careful, as the mustard seeds may pop as they cook).
- Add the **chopped collard greens**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- Add $\frac{1}{4}$ **cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until the collard greens are wilted and the water 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.



4 Cook the steaks

- Pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In the same pan, heat a drizzle 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.



5 Finish the sauce & serve your dish

- While the steaks rest, to the pan of reserved fond, add **2 tablespoons of water** (carefully, as the liquid may splatter). Cook on medium-high, stirring frequently and scraping up any fond, 30 seconds to 1 minute, or until combined.
- Add the **sauce**. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly thickened.
- Turn off the heat; stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **mashed potatoes** and **cooked collard greens** on the side. Top the steaks with the **finished sauce**. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: 650, Total Carbohydrates: 46g, Dietary Fiber: 7g, Added Sugars: 9g, Total Fat: 37g, Saturated Fat: 16g, Protein: 37g, Sodium: 1300mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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