

Asian-Style Steak & Scallion Potato Cakes

with Spicy Mayo & Bok Choy

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients



1 8-oz Flank Steak



10 oz Baby Bok Choy



2 tsps Gochujang



1 Tbsp Sesame Oil



½ cup Potato Flakes



2 Scallions



2 Tbsps Mayonnaise



1 Tbsp Vegetarian
Ponzu Sauce



½ cup Biscuit Mix



2 oz White Cheddar
Cheese



1 Tbsp Soy Sauce



1 Tbsp Togarashi
Seasoning¹



Serve with Blue Apron
wine that has this symbol
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¹. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Thinly slice the **scallions**.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- Grate the **cheese** on the large side of a box grater.
- In a bowl, combine the **mayonnaise** and **gochujang**.



2 Make the batter

- In a medium bowl, combine the **potato flakes**, **biscuit mix**, **grated cheese**, **sliced scallions**, all but a pinch of the **togarashi**, and 1 cup of **water**.
- Set aside to let the batter rest.



3 Cook the steak

- Pat the **steak** dry with paper towels; season with salt and pepper on both sides.
- Place in a bowl; add the **soy sauce** and turn to coat.
- In a medium pan (nonstick, if you have one), heat 2 **teaspoons of olive oil** on medium-high until hot.
- Add the seasoned steak. Cook 3 to 5 minutes per side for medium-rare, or until 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 Cook the potato cakes

- Meanwhile, in a separate medium pan (nonstick, if you have one), heat the **sesame oil** on medium-high until hot.
- Scoop the **batter** into the pan to make 4 equal-sized cakes, keeping them separate. Using the back of a spoon, gently flatten each cake into a 3- to 5-inch diameter. Cook 4 to 5 minutes per side, or until golden brown and cooked through.
- Transfer to a plate; cover to keep warm.



5 Cook the bok choy

- While the steak rests, to the pan of reserved steak fond, add the **chopped bok choy** (if the pan seems dry, add a drizzle of olive oil). Season with salt and pepper. Cook on medium-high, stirring frequently, 2 to 3 minutes, or until softened.
- Turn off the heat; stir in the **ponzu sauce**.



6 Slice the steak & serve your dish

- Find the lines of muscle (or grain) on the **rested steak**; thinly slice crosswise against the grain.
- Serve the **sliced steak** with the **cooked potato cakes** and **cooked bok choy**. Top the potato cakes with the **gochujang mayo**. Garnish the steak with the **remaining togarashi**. Enjoy!



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

NUTRITION PER SERVING (AS PREPARED)**

Calories: XXX, Total Carbohydrates: XXXg, Dietary Fiber: XXg, Added Sugars: XXg, Total Fat: XXg, Saturated Fat: XXg, Protein: XXg, Sodium: XXXXmg.

**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.

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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