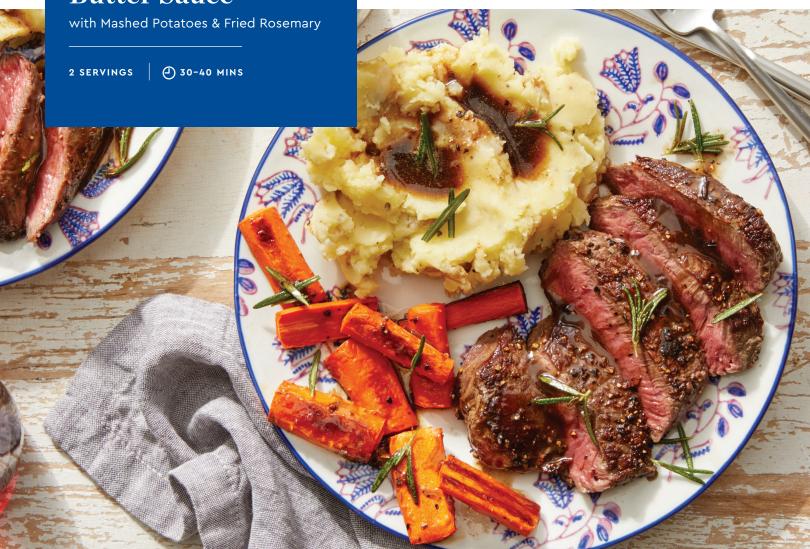
Steaks & Brown **Butter Sauce**





F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an \odot icon) and instructions tailored to you.*

Ingredients





2 Steaks 😉



2 cloves Garlic



2 Tbsps Butter



2 10-oz New York Strip Steaks 🔄





3/4 lb Carrots



2 Tbsps Fromage Blanc



¾ lb Golden **Potatoes**



1 bunch Rosemary



1 Tbsp Apple Cider Vinegar



1) Prepare the ingredients

- · Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the carrots; halve lengthwise, then cut crosswise into 2-inch pieces.
- Medium dice the potatoes.
- Peel 2 cloves of garlic; using the flat side of your knife, smash each clove once.
- Pick the rosemary leaves off the stems.

2 Roast the carrots

- · Line a sheet pan with foil.
- Place the carrot pieces on the foil. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 16 to 18 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



3 Cook & mash the potatoes

- Meanwhile, add the diced potatoes and 1 smashed garlic clove 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 the fromage blanc and 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.

4 Fry the rosemary

- Meanwhile, in a medium pan. heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a rosemary leaf sizzles immediately when added, add the rosemary leaves. Cook, stirring constantly, 1 to 2 minutes, or until lightly browned and crispy.



• Leaving any oil in the pan, transfer to a paper towel-lined plate; immediately season with salt.

5 Cook the steaks

- Pat the steaks dry with paper towels; season with salt and pepper on all sides.
- To the pan of reserved rosemary oil, add 2 teaspoons of olive oil; heat 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.

CUSTOMIZED STEP 5 If you chose Strip Steaks

- Follow the directions in Step 5, but cook the steaks 4 to 6 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness.*

6 Make the pan sauce & serve your dish

- While the steaks rest, to the pan of reserved fond, add the butter and remaining smashed garlic clove. Cook on medium-high, stirring constantly and scraping up any fond, 1 to 2 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted).
- Turn off the heat; stir in the vinegar (carefully, as the liquid may splatter).
- Carefully discard the garlic clove.
- Find the lines of muscle (or grain) on the rested steaks; slice crosswise against the grain.
- Serve the sliced steaks with the roasted carrots and mashed potatoes. Top the steaks and potatoes with the pan sauce. Garnish with the fried rosemary. Enjoy!

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



