

Steaks & Brown Butter Sauce

with Mashed Potatoes & Fried Rosemary

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com




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



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Ingredients



2 Steaks 



2 10-oz New York Strip Steaks 



$\frac{3}{4}$ lb Golden Potatoes



2 cloves Garlic



$\frac{3}{4}$ lb Carrots



1 bunch Rosemary



2 Tbsps Butter



2 Tbsps Fromage Blanc



1 Tbsp Apple Cider Vinegar

*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.
- 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.