

# Seared Steaks & Garlic Butter

*with Oven Fries & Romaine Salad*

**TIME:** 30-40 minutes

**SERVINGS:** 4

Here, classic French steak frites (or “fries”) gets another layer of rich flavor from garlic butter, spooned over the steaks as they cook.



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## Ingredients



2  
STEAKS



2 cloves  
GARLIC



1  
LEMON



3 Tbsps  
CREAMY MUSTARD  
SAUCE



1  
ROMAINE  
LETTUCE HEART



1 lb  
RUSSET  
POTATOES



1 bunch  
CHIVES



2 Tbsps  
BUTTER



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### 1 Prepare & roast the potatoes:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Wash and dry the **potatoes**; cut lengthwise into 1/2-inch-thick sticks.
- ☐ Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single layer.
- ☐ Roast, flipping halfway through, 22 to 24 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.

### 2 Prepare the remaining ingredients:

- ☐ While the potatoes roast, wash and dry the remaining fresh produce.
- ☐ Quarter and deseed the lemon.
- ☐ Peel and finely chop the garlic.
- ☐ Cut off and discard the root end of the lettuce; roughly chop the leaves.
- ☐ Thinly slice the chives.

### 3 Make the vinaigrette:

- ☐ While the potatoes continue to roast, in a bowl, combine 1/4 of the **creamy mustard sauce** and the **juice of all 4 lemon wedges**.
- ☐ Slowly whisk in **2 teaspoons of olive oil** until well combined. Season with salt and pepper to taste.

### 4 Cook the steaks & make the garlic butter:

- ☐ Pat the **steaks** dry with paper towels. Season with salt and pepper on both sides.
- ☐ In a large pan, heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Add the seasoned steaks and cook 4 to 5 minutes on the first side, or until lightly browned. Flip and cook 2 to 3 minutes, or until lightly browned.
- ☐ Add the **garlic** and **butter**. Cook, frequently spooning the butter over the steaks, 1 to 2 minutes for medium-rare, or until the steaks are browned and cooked to your desired degree of doneness.
- ☐ Turn off the heat. Transfer the cooked steaks to a cutting board. Let rest for at least 5 minutes.
- ☐ Transfer the reserved garlic butter to a bowl.

### 5 Make the salad:

- ☐ While the steaks rest, place the **lettuce** in a large bowl.
- ☐ Add enough of the **vinaigrette** to coat (you may have extra vinaigrette). Toss to coat; season with salt and pepper to taste.

### 6 Slice the steaks & plate your dish:

- ☐ Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- ☐ Divide the sliced steaks, **salad**, and **oven fries** among 4 dishes. Drizzle the fries with the **reserved garlic butter**. Garnish the salad with the **chives**.
- ☐ Serve with the **remaining creamy mustard sauce** on the side. Enjoy!