

# Pan-Seared Strip Steaks & Rosemary-Butter Sauce

with Arugula Salad & Garlic-Parmesan Potatoes

## TECHNIQUE TO HIGHLIGHT

For extra richness, you'll make this buttery pan sauce by cooking rosemary and garlic in the reserved fond from the steaks—adding a bit of bone broth and lemon juice helps to scrape up the savory bits!

## INGREDIENT IN FOCUS

Fingerlings—a smaller variety of potato named for their long, finger-like shape—are prized for their thin skin (which turns deliciously crisp and golden when roasted) and tender, buttery interior.



PREMIUM

4 SERVINGS

⌚ 40-50 MINS



Serve a bottle of Blue Apron wine with this symbol: Plush & Fruity.

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## Ingredients

-  4 10-oz New York Strip Steaks
-  1 bunch Rosemary
-  2 cloves Garlic
-  4 oz Arugula
-  1 ¼ lbs Fingerling Potatoes
-  1 Meyer Lemon

-  ½ lb Grape Tomatoes

-  1 bunch Parsley

-  4 Tbsps Butter

-  0.7 oz Grana Padano Cheese

-  ¼ cup Grated Parmesan Cheese

-  2 oz Balsamic-Marinated Cipolline Onions

-  1 Tbsp Red Wine Vinegar

-  ⅔ cup Chicken Bone Broth

-  ¼ tsp Crushed Red Pepper Flakes

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## 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise.
- Roughly chop the **parsley** leaves and stems.
- Quarter and deseed the **lemon**.
- Peel **2 cloves of garlic**. Roughly chop one clove. Using a zester or the small side of a box grater, finely grate the remaining clove into a paste.
- Pick the **rosemary** leaves off the stems.
- Roughly chop the **onions**.
- Halve the **tomatoes**.
- In a large bowl, combine the **chopped onions, halved tomatoes, and vinegar**; season with salt and pepper. Stir to combine.



## 2 Roast & dress the potatoes

- Transfer the **halved potatoes** to a sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer, cut side down.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Transfer to a large bowl. Add the **chopped parsley, parmesan, the juice of 2 lemon wedges, and as much of the garlic paste as you'd like**. Toss to coat.
- Taste, then season with salt and pepper if desired.



## 3 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Working in batches if necessary, add the **seasoned steaks**. Cook 4 to 6 minutes per side 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.



## 4 Make the pan sauce

- While the steaks rest, heat the pan of reserved fond on medium-high until hot (if the pan seems dry, add a drizzle of olive oil).
- Add the **chopped garlic, rosemary leaves, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **broth** (carefully, as the liquid may splatter) and the **juice of the remaining lemon wedges**. Cook, stirring occasionally and scraping up any fond, 4 to 5 minutes, or until thickened.
- Turn off the heat; stir in the **butter** until melted and combined.
- Taste, then season with salt and pepper if desired.



## 5 Make the salad & serve your dish

- To the bowl of **prepared tomatoes and onions**, add the **arugula** and a drizzle of **olive oil**; season with salt and pepper. Toss to combine.
- 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 **dressed potatoes** and **salad** on the side. Top the steaks with the **pan sauce**. Garnish the salad with **half the Grana Padano**, crumbling before adding (you will have extra). Enjoy!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](http://blog.blueapron.com/foodsafety)

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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