

Chile Butter Steaks

with Lemon-Parmesan Broccoli & Potatoes

TIME: 35-45 minutes

SERVINGS: 2

This recipe elevates classic steak and potatoes with a few easy touches. We're dolloping our spicy compound butter (a combination of softened butter and Calabrian chile paste) onto seared steaks, and topping roasted potatoes and broccoli with lemon juice and parmesan cheese.



MATCH YOUR BLUE APRON WINE



Bold & Spicy

Serve a bottle with this symbol for a great pairing.



Ingredients



2 STEAKS



1/2 lb BROCCOLI



Did You Know?
Broccoli wasn't a familiar ingredient in the U.S. until the 1920s.



1 lb YUKON GOLD POTATOES



1 LEMON

KNICK KNACKS:



2 Tbsps BUTTER



1 1/2 tsps CALABRIAN CHILE PASTE



1/4 cup GRATED PARMESAN CHEESE



1



2



3



4



5



1 Prepare the ingredients:

- Place the **butter** in a bowl and set aside to soften.
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise; cut crosswise into 1/2-inch pieces. Cut off and discard the bottom 1/2 inch of the **broccoli** stem; cut the broccoli into small pieces, keeping the florets intact.
- Quarter and deseed the **lemon**.

2 Roast the vegetables:

- Line a sheet pan with aluminum foil. Place the **sliced potatoes** and **broccoli pieces** on the foil. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast, rotating the sheet pan halfway through, 25 to 27 minutes, or until browned and tender when pierced with a fork. Remove from the oven.
- Evenly top with **the juice of 2 lemon wedges**; season with salt and pepper to taste.

3 Cook the steaks:

- Once the vegetables have roasted for about 10 minutes, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned steaks and cook, turning occasionally, 8 to 10 minutes for medium-rare, or until browned on all sides and cooked to your desired degree of doneness.
- Transfer to a cutting board and let rest for at least 5 minutes.

4 Make the chile butter:

- While the steaks cook, to the bowl of **softened butter**, add **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Stir to thoroughly combine.

5 Slice the steaks & serve your dish:

- Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- Serve the sliced steaks and **roasted vegetables** with the **remaining lemon wedges** on the side. Top the steaks with the **chile butter**. Garnish the vegetables with the **cheese**. Enjoy!