

# Seared Steaks & Fried Rosemary

with Mashed Potatoes & Sherry-Butter Pan Sauce

4 SERVINGS

30-40 MINS

 **Blue Apron**

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## Ingredients

 4 Steaks 

 ¾ lb Carrots

 1 bunch Rosemary

 2 Tbsps Sherry Vinegar

 2 10-oz New York Strip Steaks 

 2 Zucchini

 4 Tbsps Butter

 2 cloves Garlic

 1 ¾ lbs Golden or Red Potatoes

 ¼ cup Cream

\*Ingredients may be replaced and quantities may vary.

## 1 Prepare the ingredients

- Preheat the oven 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; cut crosswise into 2-inch pieces.
- Quarter the **zucchini** lengthwise, then cut crosswise into 1-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 vegetables

- Line two sheet pans with foil.
- Transfer the **carrot pieces** and **zucchini pieces** to the sheet pans. Drizzle each with **olive oil**; season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 19 to 21 minutes, or until 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 17 to 19 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot.
- Add the **cream** 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 large 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 and 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

- To the pan of reserved fond, add the **vinegar** (carefully, as the liquid may splatter), **remaining smashed garlic clove**, and **2 tablespoons of water**. Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until combined.
- Turn off the heat and stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired. 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 vegetables** and **mashed potatoes**. Top the steaks and potatoes with the **pan sauce**. Garnish the steaks with the **fried rosemary**. Enjoy!



### ↻ CUSTOMIZED STEP 6 *If you chose Strip Steaks*

- Make the pan sauce and serve your dish as directed, but thinly slice the steaks.

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

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Food safety handling information: [blog.blueapron.com/foodsafety](https://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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