

NY Strip Steaks & Mole Sauce

with Chayote-Orange Salad & Rice

MOLE

[moe-lay]

noun: A renowned Mexican chile sauce known for its deep color and incredibly rich flavor, which traditionally takes a bevy of ingredients (chiles, nuts, chocolate, and more) and multiple days to prepare.

INGREDIENT IN FOCUS

Chayote squash is a fibrous fruit popular in Latin cuisines, whose neutral flavor profile makes it versatile and easy to use in both sweet and savory formats.



PREMIUM

2 SERVINGS

🕒 30-40 MINS



Serve a bottle of Blue Apron wine with this symbol: Bold & Spicy.

blueapron.com/wine

Ingredients

 2 10-oz New York Strip Steaks

 ½ cup Long Grain White Rice

 1 Chayote Squash

 2 Scallions

 1 Navel Orange

 1 Lemon

 ¼ cup Semi-Sweet Chocolate Chips

 1 Tbsp Ancho Chile Paste

 2 tps Chipotle Chile Paste

 ⅓ cup Guajillo Chile Pepper Sauce

 1 ½ Tbsps Golden Raisins

 2 Tbsps Grated Cotija Cheese

 1 Tbsp Smooth Peanut Butter Spread

 3 Tbsps Roasted Peanuts

 1 tsp Black & White Sesame Seeds

 1 Tbsp Mexican Spice Blend¹

1. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

1 Prepare the ingredients & start the sauce

- Wash and dry the fresh produce.
- Halve the **squash** lengthwise; if present, remove the pit, then thinly slice crosswise.
- Peel the **orange**; thinly slice into rounds.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Quarter and deseed the **lemon**.
- Roughly chop the **peanuts**.
- In a bowl combine the **sliced orange, sliced squash, sliced white bottoms of the scallions, ½ teaspoon of the spice blend, the juice of 2 lemon wedges**, and a drizzle of **olive oil**. Season with salt and pepper.
- In a separate bowl, combine the **peanut butter spread, guajillo chile sauce, ancho paste, ½ cup of water**, and **as much of the chipotle paste as you'd like**, depending on how spicy you'd like the dish to be; whisk to combine.



2 Cook the rice

- In a small pot, combine the **rice, a big pinch of salt, and 1 cup of water**; heat to boiling on high.
- Once boiling, cover and reduce the heat to low. Cook 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **raisins**. Cover to keep warm.



3 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and enough of the **remaining spice blend** to coat (you may have extra).
- In a medium pan, heat **2 teaspoons of olive oil** on medium-high until hot.



Step 3 continued:

- 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 Cook the sauce

- While the steaks rest, heat the pan of reserved fond on **medium** until hot.
- Add the **sauce** (carefully, as the liquid may splatter) and **chocolate chips**. Season with salt and pepper. Cook, whisking occasionally, 1 to 2 minutes, or until slightly thickened and the chocolate is melted.
- Turn off the heat and stir in the **juice of the remaining lemon wedges**. Taste, then season with salt and pepper if desired.



5 Slice the steaks & serve your dish

- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **cooked rice and chayote-orange salad**. Top the steaks with the **cooked sauce, sliced green tops of the scallions, and sesame seeds**. Garnish the rice with the **chopped peanuts and cheese**. 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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC
New York, NY 10005

 **Blue Apron**
blueapron.com

04.05.21, 2PRE12