

Steak & Mashed Purple Potatoes

with Sautéed Green Beans & Tomatoes

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



Ingredients



2 Flank Steaks



4 oz Grape Tomatoes



4 Tbsps Butter



¾ lb Purple Potatoes



2 cloves Garlic



1 Tbsp Red Wine Vinegar



6 oz Green Beans



2 Scallions



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Medium dice the **potatoes**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard any stem ends from the **green beans**.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**.



2 Cook & mash the potatoes

- Add the **diced potatoes** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add **1 tablespoon of olive oil**; season with salt and pepper. Using a fork or potato masher, mash to your desired consistency.
- Stir in the **sliced white bottoms of the scallions**. Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 3 to 5 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 plate. Let rest at least 5 minutes.



4 Start the vegetables

- While the steaks rest, in the pan of reserved fond, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **green beans**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- Add the **chopped garlic** and **halved tomatoes**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the tomatoes are slightly softened.



5 Finish the vegetables

- To the pan, add the **vinegar** (carefully, as the liquid may splatter) and $\frac{1}{4}$ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until most of the liquid has cooked off.
- Turn off the heat; stir in $\frac{3}{4}$ of the **butter** (you will have extra) until melted and combined. Taste, then season with salt and pepper if desired.



6 Slice the steaks & serve your dish

- Reserving any juices on the plate, transfer the **rested steaks** to a cutting board.
- Find the lines of muscle (or grain) on the rested steaks; slice crosswise against the grain.
- Transfer the reserved juices from the plate to the pan of **finished vegetables**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **sliced steaks** with the **mashed potatoes** and **finished vegetables**. Garnish with the **sliced green tops of the scallions**. Enjoy!



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