

Ingredients





2 cloves Garlic



2 Scallions



1 Tbsp Honey



3/4 lb Golden or Red Potatoes



1 Navel Orange



1 Tbsp Red Wine Vinegar



1 Tbsp Sesame Oil



10 oz Baby Bok Choy



3 oz Shishito **Peppers**



1 oz Butter



1 tsp Black & White Sesame Seeds



Chef Roy Yamaguchi

For 4 weeks, Blue Apron is honored to be partnering with Chef Roy Yamaguchian award winning, Japanese-American chef and co-founder of Hawaii Regional Cuisineto bring you a series of recipes that showcase his passion for blending techniques from his classical French restaurant training with the sunny flavors of Hawaii.



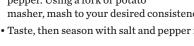
Serve with Blue Apron wine that has this symbol blueapron.com/wine

1) Prepare the ingredients & start the agrodolce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the potatoes.
- Peel 2 cloves of garlic.
- Cut off and discard the root ends of the **bok choy**; roughly chop.
- Thinly slice the scallions.
- Halve the **orange** crosswise; squeeze the juice into a medium bowl to get 2 tablespoons (you may have extra).
- To the bowl of **orange juice**, add the **honey** (kneading the packet before opening) and vinegar; season with salt and pepper. Whisk until the honey has dissolved.
- \bullet Cut off and discard the stems of the peppers; halve lengthwise, then remove the seeds. Thoroughly wash your hands, knife, and cutting board immediately after handling.

2 Cook & mash the potatoes

- Add the diced potatoes and garlic cloves to the pot of boiling water and 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 the sesame oil and butter; 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.



3 Char & slice the peppers

- Meanwhile, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the halved peppers in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned; season with salt and pepper. Continue to cook, stirring occasionally, 2 to 3 minutes, or until charred and softened.
- Transfer to a cutting board. When cool enough to handle, thinly slice crosswise.
- · Wipe out the pan.





- Pat the steaks dry with paper towels; season with salt and pepper on all sides.
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- · Add the seasoned steaks. Cook, turning occasionally, 8 to 12 minutes for medium-rare, or until browned and cooked to your desired degree of doneness.*

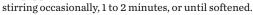
· Leaving any browned bits (or fond) in the pan, transfer to a cutting



5 Cook the bok choy

board and let rest at least 5 minutes.

- 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 bok choy in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper. Continue to cook,

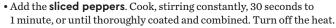




· Wipe out the pan.



- In the same pan, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the sliced scallions; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- Add the agrodolce (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until slightly thickened.



- Find the lines of muscle (or grain) on the rested steaks; slice crosswise against the grain.
- Serve the sliced steaks with the mashed potatoes and cooked bok choy. Top the steaks with the finished agrodolce. Garnish the bok choy with the sesame seeds. Enjoy!



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

