

Grilled Spanish Steak & Potatoes

with Shishito Peppers & Saffron Mayo

2 OR 4 SERVINGS

⌚ 35-45 MINS

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Ingredients



2 Steaks or
4 for 4 servings



3 oz Shishito
Peppers or 6 oz for
4 servings



2 Tbsps Mayonnaise
or $\frac{1}{4}$ cup for
4 servings



$\frac{3}{4}$ lb Fingerling
Potatoes or 1 $\frac{1}{2}$ lbs
for 4 servings



1 oz Castelvetrano
Olives



1 pinch Saffron



1 Sweet Onion or
2 for 4 servings



2 Tbsps Sherry
Vinegar



1 Tbsp Spanish Spice
Blend¹



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¹. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon

Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



1 Prepare the ingredients & bloom the saffron

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/4-inch rounds.
- Peel the **onion**; cut crosswise into 1/2-inch rounds, keeping the layers intact.
- Pit and roughly chop the **olives**.
- Place the **saffron** in a bowl; add **1 teaspoon of warm water**. Set aside to steep (or bloom) at least 10 minutes.



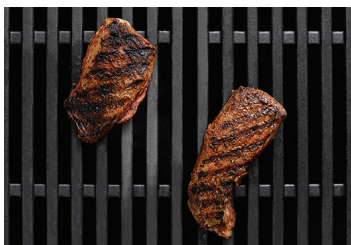
2 Assemble the foil packet & grill the potatoes

- Place a large piece of foil on a work surface.
- Place the **potato rounds** on one side of the foil. Add **2 tablespoons of water**. Drizzle with **olive oil** and season with salt and pepper; toss to combine.
- Fold the foil in half over the potatoes. Fold the three open edges inwards to completely seal the packet.
- Grill 19 to 21 minutes, or until the water has cooked off and the potatoes are tender when pierced with a fork.
- Remove from the grill and carefully open the foil packet.



3 Grill the steaks

- Meanwhile, pat the **steaks** dry with paper towels; drizzle with **olive oil** and season on both sides with salt, pepper, and enough of the **spice blend** to coat (reserving a pinch).
- Grill 4 to 5 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.



4 Grill the vegetables

- Place the **onion rounds** and **peppers** in a bowl. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Grill the **onion rounds** 8 to 9 minutes per side, or until charred and softened.
- Grill the **peppers**, turning occasionally, 6 to 8 minutes, or until charred and softened.
- Transfer to a cutting board.
- Roughly chop the **grilled onion**.
- Cut the **grilled peppers** into 1/2-inch pieces, discarding the stems. Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.



5 Finish & serve your dish

- In a large bowl, combine the **grilled potatoes**, **chopped onion**, **pepper pieces**, **chopped olives**, **reserved spice blend**, **half the vinegar** (you will have extra), and **2 teaspoons of olive oil**. *If you're cooking 4 servings, use **all the vinegar** and **1 tablespoon of olive oil**.* Toss to coat. Taste, then season with salt and pepper if desired.
- To the bowl of **bloomed saffron**, add the **mayonnaise**; season with salt and pepper. Stir to combine.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **finished vegetables**. Top the steaks with the **saffron mayo**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this.

Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

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.

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