

Seared Steaks & Pepper Aioli

with Roasted Broccoli
& Sweet Potatoes

TIME: 35-45 minutes

SERVINGS: 4

A simple, satisfying trio of juicy steak, sweet potatoes, and broccoli gets a special touch from a creamy dip made with sweet, tangy pickled peppers.



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Ingredients



4
STEAKS



1 lb
BROCCOLI



2 Tbsps
PICKLED
PERUVIAN
PEPPERS



1 Tbsp
WEEKNIGHT
HERO SPICE
BLEND*



1/4 cup
MAYONNAISE



3
SWEET POTATOES



1 clove
GARLIC

* Garlic Powder, Onion Powder, Smoked Paprika, & Whole Dried Parsley



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the bottom ½ inch of the **broccoli** stems; cut the broccoli into large pieces, keeping the florets intact. Halve the **sweet potatoes** lengthwise; cut crosswise into ¼-inch-thick pieces.
- ☐ Roughly chop the **peppers**. Peel and finely chop the **garlic**; using the flat side of your knife, smash until it resembles a paste (or use a zester).

2 Roast the vegetables:

- ☐ Place the **broccoli pieces** on a sheet pan.
- ☐ Place the **sweet potato pieces** on a separate sheet pan. Top with the **spice blend**.
- ☐ Drizzle each with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast, flipping the sweet potatoes halfway through, 25 to 27 minutes, or until the vegetables are lightly browned and tender when pierced with a fork. Remove from the oven.

3 Make the pepper aioli:

- ☐ While the vegetables roast, in a bowl, combine the **mayonnaise**, **chopped peppers**, and **as much of the garlic paste as you'd like**. Drizzle with olive oil and season with salt and pepper to taste.

4 Cook the steaks:

- ☐ Once the vegetables have roasted for about 10 minutes, pat the **steaks** dry with paper towels. Season with salt and pepper on both sides.
- ☐ In a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned steaks and cook, turning occasionally, 8 to 10 minutes for medium-rare, or until browned and cooked to your desired degree of doneness. Turn off the heat.
- ☐ Transfer to a cutting board and let rest for at least 5 minutes.

5 Slice the steaks & serve your dish:

- ☐ Find the lines of the muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- ☐ Serve the sliced steaks with the **roasted vegetables** and **pepper aioli** on the side. Enjoy!

