

Steaks & Cheesy Mashed Potatoes

with Steak Sauce & Roasted Carrots

TIME: 30-40 minutes

SERVINGS: 2

An easy-to-make sauce adds sweet, savory, tangy flavor to these pan-seared steaks—a delicious partner for Yukon Gold potatoes mashed with cheddar.



MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



2
STEAKS



¾ lb
YUKON GOLD
POTATOES



2 cloves
GARLIC



3
CARROTS

KNICK KNACKS:



2 oz
CHEDDAR CHEESE



1 Tbsp
RED WINE
VINEGAR



2 Tbsps
BUTTER



1 Tbsp
SOY GLAZE



1 Tbsp
KETCHUP



1 Tbsp
LIGHT BROWN
SUGAR



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1 Prepare the ingredients & start the steak sauce:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel the **carrots**; quarter lengthwise, then halve crosswise.
- ☐ Large dice the **potatoes**.
- ☐ Grate the **cheese** on the large side of a box grater.
- ☐ Peel and roughly chop the **garlic**.
- ☐ In a bowl, whisk together the **soy glaze, vinegar, sugar, ketchup**, and **¼ cup of warm water**.

2 Roast the carrots:

- ☐ Place the **sliced carrots** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 15 to 17 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

3 Cook & mash the potatoes:

- ☐ While the carrots roast, add the **diced potatoes** to the pot of boiling water and cook 14 to 16 minutes, or until tender when pierced with a fork. Turn off the heat.
- ☐ Drain thoroughly and return to the pot. Add the **grated cheese** and **butter**. Using a fork, mash to your desired consistency; season with salt and pepper to taste. Cover to keep warm.

4 Cook the steaks:

- ☐ While the potatoes cook, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned steaks and 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 cutting board and let rest for at least 5 minutes.

5 Finish the steak sauce:

- ☐ While the steaks rest, add the **chopped garlic** to the pan of reserved fond. (If the pan seems dry, add a drizzle of olive oil.) Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **steak sauce** (be careful, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 1 to 2 minutes, or until slightly thickened and heated through. Turn off the heat and season with salt and pepper to taste.

6 Slice the steaks & serve your dish:

- ☐ Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- ☐ Serve the sliced steaks with the **mashed potatoes** and **roasted carrots**. Top the steaks with the **steak sauce**. Enjoy!

