

Grilled Cajun Flank Steaks & Potato Salad

with Butter Lettuce & Crispy Onion Salad

WHY WE LOVE THIS DISH

Grilled steaks (topped with a spicy compound butter) are perfectly complemented by a classic summer side of creamy potato salad—made with foil packet fingerlings, grilled onion, mayo, and sweet pickle relish.

TECHNIQUE TO HIGHLIGHT

We're using a foil packet to get the potatoes deliciously tender without having to use the stove. Sealing them in foil (with a bit of water and olive oil) helps to lock in the moisture and steam the potatoes while they cook on a hot grill.



PREMIUM

4 SERVINGS

🕒 35-45 MINS



Serve a bottle of Blue Apron wine with this symbol: Bold & Spicy.

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Ingredients

-  4 8-oz Flank Steaks
-  1 ¼ lbs Fingerling Potatoes
-  2 heads Butter Lettuce
-  1 Red Onion
-  ½ lb Multicolored Grape Tomatoes
-  1 bunch Chives

-  ⅓ cup Crispy Onions
-  ¼ cup Sweet Pickle Relish
-  1 Tbsp Apple Cider Vinegar
-  ¼ cup Green Goddess Dressing
-  2 Tbsps Hot Sauce
-  2 oz Butter

-  ¼ cup Mayonnaise
-  1 Tbsp Cajun Spice Blend¹

1. Smoked Paprika, Ground Yellow Mustard, Onion Powder, Garlic Powder, Whole Dried Oregano, Whole Dried Thyme & Cayenne Pepper

1 Prepare the ingredients & make the compound butter

- Remove the **butter** from the refrigerator to soften.
- 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 1/2-inch rounds.
- Peel the **onion** and cut crosswise into 1/2-inch rounds, keeping the layers intact. Place in a bowl; drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Cut off and discard the root ends of the **lettuce**; separate the leaves.
- Halve the **tomatoes**; place in a bowl and add the **vinegar**. Season with salt and pepper; stir to coat.
- Thinly slice the **chives**.
- In a bowl, combine the **softened butter** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be. Using a fork, mash until thoroughly combined.



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 20 to 22 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 & chop the onion

- Meanwhile, grill the **seasoned onion rounds** 3 to 4 minutes per side, or until lightly charred and softened.
- Transfer to a cutting board; roughly chop.



4 Grill the steaks

- Pat the **steaks** dry with paper towels; drizzle with **olive oil** and season on both sides with salt, pepper, and the **spice blend**.
- 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; let rest at least 5 minutes.



5 Make the potato salad

- While the steaks rest, in a large bowl, combine the **grilled potatoes, chopped onion, mayonnaise, and pickle relish**. Season with salt and pepper; stir to combine.
- Taste, then season with salt and pepper if desired.



6 Finish & serve your dish

- In a large bowl, combine the **lettuce leaves, seasoned tomatoes (including any liquid), and green goddess dressing**. Season with salt and pepper; toss to coat.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **butter lettuce salad and potato salad**. Top the steaks with the **compound butter**. Garnish the butter lettuce salad with the **crispy onions**. Garnish the potato salad with the **sliced chives**. 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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