

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

Ingredients

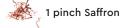
Customized ingredients



4 Steaks 🔄











1 ¼ lbs Fingerling **Potatoes**



6 oz Shishito Peppers



2 Tbsps Sherry Vinegar



2 Sweet Onions



1 oz Castelvetrano Olives



1/4 cup Mayonnaise



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

Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

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

^{*}Ingredients may be replaced and quantities may vary.

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.



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 onions; 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 2 teaspoons of 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 all but a pinch of 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 and let rest at least 5 minutes.

CUSTOMIZED STEP 3 If you chose Flank Steaks

- Grill the steaks as directed.

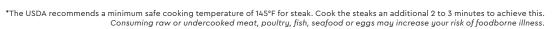
4 Grill the vegetables

- 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 ½-inch pieces, discarding the stems. Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.

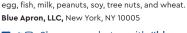
5 Finish & serve your dish

- In a large bowl, combine the grilled potatoes, chopped onion, pepper pieces, chopped olives, vinegar, remaining spice blend, 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!









Produced in a facility that processes crustacean shellfish,