

Steak & Cheesy-Garlic Mashed Potatoes

with Sautéed Vegetables

2 SERVINGS | 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients



2 Steaks



2 cloves Garlic



1 Tbsp Red Wine Vinegar



3/4 lb Potatoes



4 oz Grape Tomatoes



2 oz Cheddar Cheese Curds



4 oz Sugar Snap Peas



2 Scallions



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 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Peel **2 cloves of garlic**.
- Pull off and discard the tough string that runs the length of each **snap pea** pod.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**.
- Roughly chop the **cheese curds**.



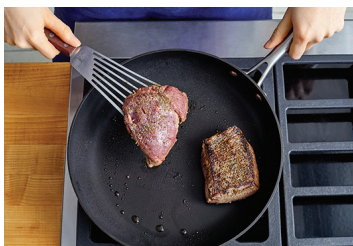
2 Cook & mash the potatoes

- Add the **diced potatoes** and **peeled garlic** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **chopped cheese curds**; season with salt and pepper. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 3 to 5 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a plate. Let rest at least 5 minutes.



4 Start the vegetables

- While the steaks rest, in the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **prepared peas** in an even layer; season with salt and pepper. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced white bottoms of the scallions** and **halved tomatoes**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the tomatoes are slightly softened.



5 Finish the vegetables

- To the pan, add the **vinegar** (carefully, as the liquid may splatter) and **2 tablespoons of water**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until most of the liquid has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.



6 Slice the steaks & serve your dish

- Reserving any juices on the plate, transfer the **rested steaks** to a cutting board. Find the lines of muscle (or grain) on the rested steaks; slice crosswise against the grain.
- Transfer the reserved juices from the plate to the pan of **finished vegetables**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **sliced steaks** with the **mashed potatoes** and **finished vegetables**. Garnish with the **sliced green tops of the scallions**. 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.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

