

Seared Steak & Mushroom Sauce

with Mashed Potatoes
& Broccoli

TIME: 55-65 minutes

SERVINGS: 2

Tonight's recipe is adapted from the winning dish seen in Bravo's Top Chef Season 15 finale. The original recipe was created by this season's winner, Joe Flamm—Executive Chef at Spiaggia and Cafe Spiaggia in Chicago. In our take, juicy steak gets a boost from an easy sauce made with mushrooms, shallot, and demi-glace—a concentrated stock beloved for its bold, rich flavor. Creamy mashed potatoes and broccoli round out the dish in classic style. Many thanks to Bravo's Top Chef and Joe Flamm for the chance to share this incredible dish!



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Ingredients



1
STEAK



4 oz
CREMINI
MUSHROOMS



1/2 lb
BROCCOLI



2 cloves
GARLIC



3/4 lb
GOLDEN
POTATOES

KNICK KNACKS:



2 Tbsps
QUARK CHEESE



1
SHALLOT



2 Tbsps
BUTTER



2 Tbsps
CHICKEN
DEMI-GLACE



1 Tbsp
RED WINE
VINEGAR



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1 Prepare the ingredients:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Large dice the **potatoes**. Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into small florets. Peel and roughly chop the **garlic**. Cut off and discard the stems of the **mushrooms**; quarter the caps. Peel the **shallot**; quarter lengthwise, then thinly slice crosswise.

2 Cook & mash the potatoes:

- ☐ 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 **quark**, **half the butter**, and a drizzle of olive oil. Using a fork, mash to your desired consistency. Season with salt and pepper to taste. Cover to keep warm.



3 Cook the broccoli:

- ☐ While the potatoes cook, in a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **broccoli florets**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned.
- ☐ Add the **chopped garlic** and ½ **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Loosely cover the pan with foil and cook, stirring occasionally, 5 to 6 minutes, or until the broccoli is softened and the water has cooked off. Transfer to a plate and cover with the foil to keep warm. Rinse and wipe out the pan.

4 Cook the steak:

- ☐ Pat the **steak** dry with paper towels; season with salt and pepper on both sides.
- ☐ In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned steak and cook 6 to 7 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 at least 5 minutes.



5 Make the pan sauce:

- ☐ While the steak rests, add a drizzle of olive oil to the pan of fond and heat on medium-high until hot. Add the **quartered mushrooms** in an even layer and cook, without stirring, 30 seconds to 1 minute, or until lightly browned; season with salt and pepper. Continue to cook, stirring occasionally, 1 to 2 minutes, or until browned and softened.
- ☐ Add the **sliced shallot**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- ☐ Add the **demi-glaze**, **vinegar**, and ¼ **cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally and scraping up any fond, 2 to 3 minutes, or until slightly reduced in volume.
- ☐ Turn off the heat and stir in the **remaining butter** until melted. Season with salt and pepper to taste.



6 Slice the steak & serve your dish:

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