

Ingredients



2 Steaks or 4 for 4 servings



2 Scallions



2 Tbsps Black Bean Sauce



1 Tbsp Sesame Oil



3/4 lb Potatoes or1 1/2 lbs for 4 servings



1 oz Butter



1 Tbsp Sweet White Miso Paste



1 Tbsp Light Brown Sugar



6 oz Kale or 34 lb for 4 servings



2 tsps Gochujang or 1 Tbsp for 4 servings



1 Tbsp Rice Vinegar



1 tsp Black & White Sesame Seeds



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

Cook along on the app

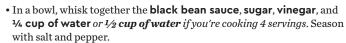




"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & start the sauce

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Large dice the potatoes.
- Separate the kale leaves from the stems; discard the stems, then roughly chop the leaves.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



2 Roast the potatoes

- In a large bowl, whisk together the sesame oil and as much of the gochujang as you'd like, depending on how spicy you'd like the potatoes to be.
- Add the **diced potatoes**; season with salt and pepper. Stir to thoroughly coat.
- Transfer to a sheet pan; arrange in an even layer.
- Roast 20 to 22 minutes or 24 to 26 minutes if you're cooking 4 servings, or until browned and tender when pierced with a fork. Remove from the oven.

3 Cook the kale

- Meanwhile, in a medium pan or a large pan if you're cooking 4 servings, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the sliced white bottoms of the scallions. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.



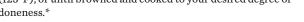
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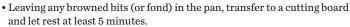
Step 3 continued:

- Add the chopped kale; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly wilted.
- Add the miso paste and ¼ cup of water or ½ cup of water if you're
 cooking 4 servings (carefully, as the liquid may splatter). Cook, stirring
 occasionally, 2 to 4 minutes, or until the kale is wilted and the water has
 cooked off.
- Transfer to a bowl; cover with foil to keep warm.
- Rinse and wipe out the pan.

4 Cook the steaks

- Pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In the same pan, heat
 2 teaspoons of olive oil
 on medium-high until hot.
- Add the seasoned steaks.
 Cook, turning occasionally,
 8 to 10 minutes for medium-rare
 (125°F), or until browned and cooked to your desired degree of





5 Finish the sauce & serve your dish

- Add the **sauce** to the pan of reserved fond (carefully, as the liquid may splatter). Cook on medium-high, stirring frequently and scraping up any fond, 3 to 5 minutes, or until slightly thickened.
- Turn off the heat. Stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the sliced steaks with the roasted potatoes and cooked kale. Top the steaks with the finished sauce. Garnish with the sliced green tops of the scallions and sesame seeds. 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.



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.