

# Steaks & Black Bean-Butter Sauce

with Miso Kale & Gochujang Potatoes

2 OR 4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
blueapron.com



## Ingredients



2 Steaks or  
4 for 4 servings



2 Scallions



2 Tbsps Black Bean  
Sauce



1 Tbsp Sesame Oil



$\frac{3}{4}$  lb Potatoes or  
1  $\frac{1}{2}$  lbs for 4 servings



1 oz Butter



1 Tbsp Sweet White  
Miso Paste



1 Tbsp Light Brown  
Sugar



6 oz Kale or  
 $\frac{3}{4}$  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](https://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.



COOK ALONG WITH



"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.
- In a bowl, whisk together the **black bean sauce**, **sugar**, **vinegar**, and  $\frac{1}{4}$  **cup of water** or  $\frac{1}{2}$  **cup of water** if you're cooking 4 servings. Season with salt and pepper.



### 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.



### 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  $\frac{1}{4}$  **cup of water** or  $\frac{1}{2}$  **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 doneness.\*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.



### 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.

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](https://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](#) [i](#) [@](#) Share your photos with #blueapron

