

# Seared Steaks & Mushroom Agrodolce

with Roasted Potatoes & Brussels Sprouts

2 SERVINGS | 30-40 MINS

 **Blue Apron**  
blueapron.com



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## Ingredients

Customized ingredients



2 Steaks 

SWAPPED FOR:



2 Flank Steaks 



1 Tbsp Sweetly Drop Peppers



1/4 tsp Crushed Red Pepper Flakes



3/4 lb Golden Potatoes



4 oz Mushrooms



1 Tbsp Sugar



1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



1/2 lb Brussels Sprouts



2 Tbsps Balsamic Vinegar



1/4 cup Grated Parmesan Cheese



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.



## 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Cut off and discard the stem ends of the **brussels sprouts**; halve lengthwise.
- Thinly slice the **mushrooms**.



## 2 Roast the potatoes & brussels sprouts

- Place the **diced potatoes** and **halved brussels sprouts** in a large bowl. Drizzle with **1 tablespoon of olive oil**; season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to thoroughly coat.
- Reserving the bowl, transfer to a sheet pan and arrange in an even layer.
- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork.
- Transfer to the reserved bowl. Add the **cheese**; toss to coat. Taste, then season with salt and pepper if desired.



## 3 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In a medium 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.



## 4 CUSTOMIZED STEP 3 If you chose Flank Steaks

- Follow the directions in Step 3, but cook the steaks 4 to 6 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.\*

## 4 Make the mushroom agrodolce

- While the steaks rest, in the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 1 to 2 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the **sugar**, **vinegar** (carefully, as the liquid may splatter), and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently and scraping up any fond, 1 to 3 minutes, or until the mushrooms are coated and the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 5 Slice the steaks & serve your dish

- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **finished potatoes and brussels sprouts**. Top the steaks with the **mushroom agrodolce**. Garnish with the **peppers**. 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](https://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.

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