

F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

Ingredients

Customized ingredients





SWAPPED FOR:







1 Tbsp Sesame Oil



2 Tbsps Rice Vinegar



1 tsp Black & White Sesame Seeds



1 1/4 lbs Golden **Potatoes**



2 Scallions



2 Tbsps Black Bean Sauce



1 oz Butter



1 bunch Kale



1 Tbsp Gochujang



1 Tbsp Sweet White Miso Paste



1 Tbsp Light Brown Sugar



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







SmartPoints® value per serving (as packaged)



Scan this barcode Scan this barcode in your WW app to track SmartPoints.

Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

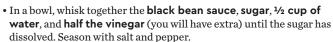
If you customized this recipe, your SmartPoints may differ from what's above.

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Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Counting SmartPoints? Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

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. Toss to thoroughly coat.
- · Transfer to a sheet pan; arrange in an even layer.
- Roast 24 to 26 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.

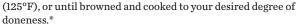
3 Cook the kale

- Meanwhile, in a large pan, 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.
- Add the chopped kale; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly wilted.
- Add the miso paste and ½ cup of water (carefully, as the liquid may splatter). Cook, stirring occasionally, 3 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 tablespoons of olive oil on medium-high until hot.
- · Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare



• Leaving any browned bits (or fond) in the pan, transfer to a cutting board

and let rest at least 5 minutes.

CUSTOMIZED STEP 4 If you chose Flank Steaks

- Follow the directions in Step 4, but cook the steaks 3 to 5 minutes per side, or until browned and cooked to your desired degree of

5 Finish the sauce & serve your dish

· While the steaks rest, 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.

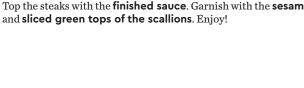
doneness.*

- 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 **sesame seeds**









*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.