

Grilled Steak & Sweet Potatoes

with Lemon-Garlic Aioli & Green Beans


4 SERVINGS

35-45 MINS

 **Blue Apron**
blueapron.com



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

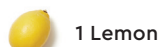
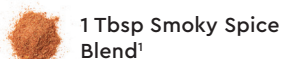
 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients



SWAPPED FOR:



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.

1. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
*Ingredients may be replaced and quantities may vary.

Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



1 Prepare the ingredients

- Remove the **spreadable butter** from the refrigerator to soften.
- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges. Place in a large bowl; drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat.
- Cut off and discard any stem ends from the **green beans**.
- Place a large piece of foil on a work surface.
- Place the **green beans** on one side of the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Evenly top with **2 tablespoons of water**. Fold the foil in half over the green beans. Fold the three open edges inwards to completely seal the packet.



2 Grill the vegetables

- Grill the **seasoned sweet potatoes**, turning occasionally, 12 to 14 minutes, or until charred and tender when pierced with a fork.
- Transfer to a serving plate.
- Grill the **foil packet green beans** 5 to 6 minutes, or until the green beans are tender.
- Remove from the grill and carefully open the foil packet.



3 Grill the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- Grill 4 to 5 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board. Let rest at least 5 minutes.



CUSTOMIZED STEP 3 If you chose Flank Steaks

- Grill the steaks as directed.

4 Finish & serve your dish

- While the steaks rest, peel 1 **clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Quarter and deseed the **lemon**.
- In a bowl, combine the **mayonnaise, the juice of 2 lemon wedges, and as much of the garlic paste as you'd like**. Season with salt and pepper.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Evenly top the **grilled green beans with the juice of the remaining lemon wedges**.
- Serve the **sliced steaks, grilled sweet potatoes, and finished green beans** with the **aioli** on the side. Top the steaks with the **softened butter**. Garnish the green beans with the **cheese**. 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

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](#) [@](#) Share your photos with #blueapron

