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Ingredients

Customized ingredients











¾ lb Potatoes



1 Tbsp Capers



1 oz Butter



2 cloves Garlic



1 bunch Kale



1 Tbsp Weeknight Hero Spice Blend¹



Serve with Blue Apron

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.} Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

^{*}Ingredients may be replaced and quantities may vary.



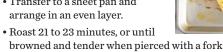
"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Remove the butter from the refrigerator to soften.
- · Place an oven rack in the center of the oven; preheat to 450°F.
- · Wash and dry the fresh produce.
- Cut the potatoes into 1/2-inchthick sticks.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Peel 2 cloves of garlic. Roughly chop 1 clove. Using a zester or the small side of a box grater, finely grate the remaining clove into a paste.
- Roughly chop the capers.
- · Quarter and deseed the lemon.

2 Roast the potatoes

- Place the potato sticks in a large bowl. Drizzle with 1 tablespoon of olive oil and season with salt, pepper, and all but a pinch of the spice blend. Toss to coat.
- · Transfer to a sheet pan and arrange in an even layer.
- browned and tender when pierced with a fork. Remove from the oven.



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 a drizzle 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
- · Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.





CUSTOMIZED STEP 3 If you chose Pork Chops

- Meanwhile, pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), 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 Cook the kale

- In the pan of reserved fond, heat a drizzle of olive oil on medium-high until hot.
- Add the chopped garlic. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- Add the chopped kale; season with salt and pepper. Cook,
- stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- Add 1/4 cup of water (carefully, as the liquid may splatter). Cook, stirring occasionally and scraping up any fond, 2 to 3 minutes, or until the kale is wilted and the water has cooked off.
- Turn off the heat. Stir in the juice of 3 lemon wedges. Taste, then season with salt and pepper if desired.

Make the compound butter & serve your dish

- Meanwhile, in a bowl, combine the softened butter, chopped capers, remaining spice blend, the juice of the remaining lemon wedge, and as much of the garlic paste as you'd like. Using a fork, mash to thoroughly combine.
- 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 compound butter. Enjoy!

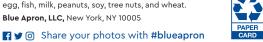


CUSTOMIZED STEP 5 If you chose Pork Chops

- Make the compound butter as directed in Step 5.
- Slice the **rested pork** crosswise.
- Serve the sliced pork with the roasted potatoes and cooked kale. Top the pork with the compound butter. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for steak and pork. 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,