

Pan-Seared Steaks & Aioli

with Crispy Gnocchi & Sautéed Kale

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients



4 Steaks



2 Tbsps Capers



2 Tbsps Sherry Vinegar



17.6 oz Gnocchi



3/4 lb Kale



1/4 cup Mayonnaise



2 cloves Garlic



2 Scallions



1/4 tsp Crushed Red Pepper Flakes



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1 Prepare the ingredients & make the aioli

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- 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.
- 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, combine the **mayonnaise** and **as much of the garlic paste as you'd like**. Season with salt and pepper.



2 Cook the steaks

- Pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In a large pan (nonstick, if you have one), 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.



3 Cook the kale

- Heat the pan of reserved fond on medium-high until hot.
- Add the **sliced white bottoms of the scallions**. Cook, stirring constantly, 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.



Step 3 continued:

- Add the **vinegar** (carefully, as the liquid may splatter) and $\frac{1}{2}$ **cup of water**. Cook, stirring occasionally and scraping up any fond, 3 to 4 minutes, or until the kale is wilted and the liquid has cooked off.
- Transfer to a bowl; cover with foil to keep warm.

4 Cook the gnocchi

- Add the **gnocchi** to the pot of boiling water. Cook 2 to 3 minutes, or until the gnocchi float to the top of the pot. Turn off the heat.
- Drain thoroughly.



5 Finish the gnocchi

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **cooked gnocchi** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.
- Add the **chopped garlic, capers, 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 occasionally, 1 to 2 minutes, or until combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.



6 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 gnocchi** and **cooked kale**. Top the steaks with the **aioli**. Garnish with the **sliced green tops of the scallions**. 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.

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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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