

Ingredients



4 Steaks



2 Tbsps Capers



2 Tbsps Sherry Vinegar



17.6 oz Gnocchi



¾ lb Kale



¼ cup Mayonnaise



2 cloves Garlic



2 Scallions



1/4 tsp Crushed Red Pepper Flakes



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

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"Alexa, find Blue Apron recipes."

Prepare the ingredients & make the aioli

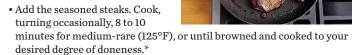
- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel 2 cloves of garlic. Roughly chop 1 clove. Using a zester or the small side of a box grater, finely grate the remaining clove into a paste.



- 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.



• 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 ½ 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.

