

Salsa Verde Strip Steaks & Arugula Salad

with Calabrian Mayo Corn & Parmesan Garlic Bread

WHY WE LOVE THIS DISH

It comes with all the components of an ideal summer cookout meal: tender NY strip steaks, fresh arugula salad, sweet corn (topped with spicy mayo), and parmesan garlic bread.

INGREDIENT IN FOCUS

Our chefs took inspiration from classic Italian salsa verde to create our version of the versatile, herb-based sauce—highlighting parsley, basil, capers, garlic, and more. Here, we're mixing it with chopped almonds for a bit of crunch, then spooning it over seared steaks.



PREMIUM






2 SERVINGS

🕒 35-45 MINS



Serve a bottle of Blue Apron wine with this symbol: Bold & Spicy.
blueapron.com/wine

Ingredients

-  2 10-oz No Added Hormones NY Strip Steaks
-  2 Small Baguettes
-  2 ears of Corn
-  4 oz Grape Tomatoes
-  2 oz Arugula

-  1 bunch Chives
-  2 oz Garlic & Herb Spreadable Butter
-  ¼ cup Grated Parmesan Cheese
-  ⅓ cup Salsa Verde
-  1 ½ tsps Calabrian Chile Paste

-  1 Tbsp Red Wine Vinegar
-  2 Tbsps Mayonnaise
-  2 Tbsps Sliced Roasted Almonds
-  2 Tbsps Roasted Pistachios
-  1 Tbsp Italian Seasoning¹

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **spreadable butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **baguettes**.
- Remove any husks and silks from the **corn**.
- Halve the **tomatoes**.
- In a large bowl, whisk together the **vinegar** and **1 tablespoon of olive oil**; season with salt and pepper. Add the **halved tomatoes**; season with salt and pepper. Stir to coat.
- Thinly slice the **chives**.
- Roughly chop the **pistachios**.
- Roughly chop the **almonds**.
- In a bowl, combine the **salsa verde** and **chopped almonds**.
- In a separate bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



2 Make the garlic bread

- Line a sheet pan with foil.
- Place the **halved baguettes** on the foil, cut side up. Evenly top with the **softened butter** and **cheese**.
- Toast in the oven 7 to 9 minutes, or until lightly browned and the edges are crispy.
- Transfer to a cutting board. Carefully halve crosswise on an angle.



3 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and the **Italian seasoning**.
- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 2 to 3 minutes, or until browned. Flip and cook 1 to 2 minutes 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.



*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.

4 Cook the corn

- Meanwhile, add the **corn cobs** to the pot of boiling water. Cook 3 to 4 minutes, or until bright yellow and slightly tender. Turn off the heat.
- Drain thoroughly and pat dry with paper towels.



5 Make the salad

- Add the **arugula** to the bowl of **dressed tomatoes**; toss to combine.
- 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 **garlic bread**, **salad**, and **cooked corn**. Top the steaks with the **almond salsa verde**. Top the corn with the **Calabrian mayo** and **sliced chives**. Garnish the salad with the **chopped pistachios**. Enjoy!



Try it on
the grill

This recipe provides cooking instructions for your stove or oven, but it can also be prepared on the grill! Scan this QR code for helpful tips on how to adjust cooking times and adapt this recipe.



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.

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