

Steaks & Brown Butter Sauce

with Mashed Potatoes & Fried Rosemary

2 SERVINGS

⌚ 30-40 MINS

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

Ingredients

Customized ingredients



2 Steaks 

SWAPPED FOR:



2 10-oz New York Strip Steaks 



1 oz Salted Butter



3/4 lb Potatoes



2 cloves Garlic



1/4 cup Buttermilk



3/4 lb Carrots



1 bunch Rosemary



1 Tbsp Apple Cider Vinegar



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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 the **carrots**; halve lengthwise, then cut crosswise into 2-inch pieces.
- Medium dice the **potatoes**.
- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once.
- Pick the **rosemary** leaves off the stems.



2 Roast the carrots

- Line a sheet pan with foil.
- Place the **carrot pieces** on the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 16 to 18 minutes, or until browned and tender when pierced with a fork. Remove from the oven.



3 Cook & mash the potatoes

- Meanwhile, add the **diced potatoes** and **1 smashed garlic clove** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **buttermilk** and a drizzle of **olive oil**; season with salt and pepper. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired.



4 Fry the rosemary

- Meanwhile, in a medium pan, heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a rosemary leaf sizzles immediately when added, add the **rosemary leaves**. Cook, stirring constantly, 1 to 2 minutes, or until lightly browned and crispy.
- Leaving any oil in the pan, transfer to a paper towel-lined plate; immediately season with salt.



CUSTOMIZED STEP 4 If you chose Strip Steaks

- Fry the rosemary as directed, using a large pan (instead of medium).

5 Cook the steaks

- Pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- To the pan of **reserved rosemary oil**, add a drizzle of **olive oil**; heat 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.



CUSTOMIZED STEP 5 If you chose Strip Steaks

- Pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- To the pan of reserved rosemary oil, add a drizzle of **olive oil**; heat 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.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

6 Make the pan sauce & serve your dish

- While the steaks rest, to the pan of reserved fond, add the **butter** and **remaining smashed garlic clove**. Cook on medium-high, stirring constantly and scraping up any fond, 1 to 2 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted).
- Turn off the heat; stir in the **vinegar** (carefully, as the liquid may splatter).
- Carefully discard the **garlic clove**.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **roasted carrots** and **mashed potatoes**. Top the steaks and potatoes with the **pan sauce**. Garnish with the **fried rosemary**. 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.

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