

Seared Steaks & Caper Aioli

with Roasted Potatoes & Kale

2 SERVINGS

35-45 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.*

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

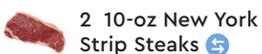
Ingredients

Customized ingredients



2 Steaks 

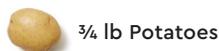
SWAPPED FOR:



2 10-oz New York Strip Steaks 



$\frac{1}{4}$ cup Mayonnaise



$\frac{3}{4}$ lb Potatoes



2 cloves Garlic



1 Tbsp Sherry Vinegar



6 oz Kale



1 Tbsp Capers



1 Tbsp Weeknight Hero Spice Blend¹

Cook along on the app



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¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the aioli

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Large dice the **potatoes**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Roughly chop the **capers**.
- Peel **2 cloves of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, combine the **mayonnaise, chopped capers, half the vinegar, and up to half the garlic paste**. Taste, then season with salt and pepper if desired.



2 Roast the potatoes

- Line a sheet pan with foil.
- Place the **diced potatoes** on the foil. Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra); toss to coat. Arrange in an even layer.
- Roast 22 to 24 minutes, or until 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 doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board; let rest at least 5 minutes.



4 CUSTOMIZED STEP 3 If you chose Strip Steaks

- Meanwhile, pat the **steaks** 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 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; let rest at least 5 minutes.

4 Cook the kale

- While the steaks rests, to the pan of reserved fond, add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- Add **¼ 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 most of the water has cooked off.
- Add the **remaining garlic paste** and **remaining vinegar**. Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 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 **roasted potatoes** and **cooked kale**. Serve the **aioli** on the side. 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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