

Seared Steaks & Chive Butter

with Cheesy Potato Mash

4 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 ) and instructions tailored to you.*

Ingredients

Customized ingredients



4 Steaks 

SWAPPED FOR:



2 10-oz New York Strip Steaks 



1 Lemon



1 oz Salted Butter



1 1/4 lbs Potatoes



1 clove Garlic



1/4 cup Grated Parmesan Cheese



1 head Romanesco Cauliflower



1 bunch Chives



4 oz Smoked Gouda Cheese



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

- Remove the **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.
- Medium dice the **potatoes**.
- Cut out and discard the core of the **cauliflower**; cut into small florets.
- Grate the **gouda** on the large side of a box grater.
- Thinly slice the **chives**.
- Halve the **lemon** crosswise; squeeze the juice into a large bowl, straining out the seeds.
- Peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.



2 Roast the cauliflower

- Place the **cauliflower florets** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; 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 & mash the potatoes

- Meanwhile, add the **diced potatoes** to the pot of boiling water. Cook 17 to 19 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **grated gouda**; 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 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In a large 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 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 4 If you chose Strip Steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- 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 lightly 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.

5 Make the chive butter

- Meanwhile, in a bowl, combine the **softened butter** and **sliced chives**; season with salt and pepper.
- Using a fork, mash to thoroughly combine.



6 Finish the cauliflower & serve your dish

- To the bowl of **lemon juice**, add **half the parmesan** and **as much of the garlic paste as you'd like**. Stir to combine.
- Add the **roasted cauliflower**; toss to coat. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **finished cauliflower** and **potato mash**. Top the steaks with the **chive butter**. Garnish the cauliflower with the **remaining parmesan**. 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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