

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

Ingredients

Customized ingredients



SWAPPED FOR:





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 blueapron.com/wine

Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



"Alexa, find Blue Apron recipes."

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 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

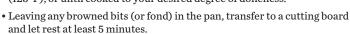
- Meanwhile, add the diced potatoes to the pot of boiling water. Cook 17 to 19 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the grated gouda; season with salt and pepper. Using a fork or potato masher, mash to your desired consistency.



• 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.3



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.





Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.