

F 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 10-oz No Added Hormones NY Strip Steaks 🔄



2 oz Salted Butter



2 ½ Tbsps Chicken Demi-Glace



1 Tbsp Everything Bagel Seasoning<sup>1</sup>



1 cup Biscuit Mix



1 bunch Chives



1/4 cup Grated Parmesan Cheese



2 Tbsps Sherry Vinegar



1 head Romanesco Cauliflower



1 Lemon



½ cup Sour Cream



1 ½ Tbsps Maple



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.

<sup>1.</sup> Poppy Seeds, White Sesame Seeds, Black Sesame Seeds, Dried Minced Garlic, Dried Minced Onion & Coarse Salt \*Ingredients may be replaced and quantities may vary.



#### "Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the sauce

- Remove the **butter** from the refrigerator to bring to room temperature.
- · Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- · Cut out and discard the core of the cauliflower; cut into small florets.



- Halve the lemon crosswise; squeeze the juice into a bowl, straining out the seeds.
- Thinly slice the chives.
- In a bowl combine the vinegar, maple syrup, and demi-glace.

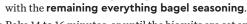
## 2 Make the biscuit dough

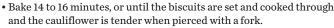
- In a bowl, combine the biscuit mix, sour cream, half the everything bagel seasoning, and 3 tablespoons of water.
- · Gently stir until just combined (be careful not to overmix).



#### 3 Bake the biscuits & cauliflower

- Evenly coat a sheet pan with a drizzle of olive oil.
- Place the cauliflower florets on one side of the sheet pan. Season with salt and pepper; toss to coat. Arrange in an even layer.
- · Scoop 4 equal-sized dollops of the biscuit dough onto the other side of the sheet pan. Top

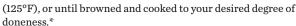




• Remove from the oven and let stand at least 2 minutes.

# 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



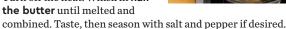
· Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

## **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 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.

### Make the pan sauce

- While the steaks rest, to the pan of reserved fond, add the sauce (carefully, as the liquid may splatter). Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until thoroughly combined.
- Turn off the heat. Whisk in half the butter until melted and



## 6 Finish & serve your dish

- In a bowl, combine the remaining butter and sliced chives; season with salt and pepper. Using a fork, mash until thoroughly combined.
- Evenly top the roasted cauliflower with the lemon juice and cheese; toss to combine.
- Find the lines of muscle (or grain) on the rested steaks; slice crosswise against the grain.
- Serve the sliced steaks with the baked biscuits and dressed cauliflower. Top the steaks with the pan sauce. Top the biscuits with the chive butter. 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,