

Seared Steaks & Everything Bagel Seasoning Biscuits

with Roasted Cauliflower

4 SERVINGS | 30-40 MINS

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Ingredients


Customized ingredients



4 Steaks 

SWAPPED FOR:



2 10-oz No Added Hormones NY Strip Steaks 



2 oz Salted Butter



2 ½ Tbsps Chicken Demi-Glace



1 Tbsp Everything Bagel Seasoning¹



1 cup Biscuit Mix



1 bunch Chives



¼ cup Grated Parmesan Cheese



2 Tbsps Sherry Vinegar



1 head Romanesco Cauliflower



1 Lemon



½ cup Sour Cream



1 ½ Tbsps Maple Syrup



Serve with Blue Apron wine that has this symbol
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¹. 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 with the **remaining everything bagel seasoning**.
- Bake 14 to 16 minutes, or until the biscuits are set and cooked through and the cauliflower is tender when pierced with a fork.
- 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 (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 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.

5 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 combined. Taste, then season with salt and pepper if desired.



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.

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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