

# Steaks & Cheesy Mashed Potatoes

with Steak Sauce & Roasted Vegetables

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
blueapron.com



🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an 🔄 icon) and instructions tailored to you.\*

## Ingredients

Customized ingredients



4 Steaks 🔄

SWAPPED FOR:



2 10-oz No Added Hormones NY Strip Steaks 🔄



1 oz Salted Butter



1 Tbsp Red Wine Vinegar



3/4 lb Carrots



1/2 lb Brussels Sprouts



2 oz White Cheddar Cheese



3 Tbsps Ketchup



1 1/4 lbs Potatoes



2 cloves Garlic



3 Tbsps Soy Glaze



1 Tbsp Light Brown Sugar



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & start the steak sauce

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium 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**.
- Grate the **cheese** on the large side of a box grater.
- Peel the **carrots**. Quarter lengthwise; cut crosswise into 2-inch pieces.
- Cut off and discard the stem ends of the **brussels sprouts**; halve lengthwise.
- Peel and roughly chop **2 cloves of garlic**.
- In a bowl, whisk together the **soy glaze, vinegar, sugar, ketchup**, and  $\frac{1}{4}$  **cup of warm water** until the sugar is dissolved.



## 2 Cook & mash the potatoes

- Add the **diced potatoes** to the pot of boiling water and 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 cheese** and **butter**. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired. Cover to keep warm.



## 3 Roast the vegetables

- Meanwhile, place the **carrot pieces** and **halved brussels sprouts** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 16 to 18 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



## 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 Finish the steak sauce

- While the steaks rest, add the **chopped garlic** to the pan of reserved fond (if the pan seems dry, add a drizzle of olive oil). Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 1 to 2 minutes, or until the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 6 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 **mashed potatoes** and **roasted vegetables**. Top the steaks with the **finished steak sauce**. 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](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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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