



Steak Sandwiches

Turkey Chili & Creamy Cilantro Sauce

 **MEAL PREP**
Family Bundle

Steak & Turkey

4 servings of each:

Steak Sandwiches
with Pesto-Dressed Potatoes

Turkey Chili & Creamy Cilantro Sauce
with Cheesy Spoonbread

Let's get cooking

ONE PREP. TWO MEALS READY FOR THOSE BUSY NIGHTS. Here's your easy step-by-step guide for making mealtime magic—from Prep Day to putting on the finishing touches when you're ready to serve and eat.



Wine pairings available from blueapron.com/wine

 Serve the steak dish with Blue Apron wine that has this symbol based on its flavor profile.

 Serve the turkey dish with Blue Apron wine that has this symbol based on its flavor profile.

 TOOLS YOU'LL NEED

Knife, Cutting Board, Mixing Bowls, Spatula, Wooden Spoon, 1 Sheet Pan, 1 Baking Dish, 1 Large Nonstick Pan

Shared Cooking Ingredients

For Both Recipes



2
Red Onions



½ lb
Sweet Peppers



1 oz
Sliced Roasted
Red Peppers



¼ cup
Tomato Paste



2 ½ Tbsps
Vegetable
Demi-Glace



1 Tbsp
Smoky Spice
Blend¹

Steak Sandwiches



4
Flank Steaks



4
Small Baguettes



1 ¼ lbs
Potatoes



2 Tbsps
Crème Fraîche



4 oz
Shredded
Fontina Cheese



½ cup
Basil Pesto



¼ cup
Dijonnaise



2 Tbsps
Sliced Roasted
Almonds



1 Tbsp
Italian
Seasoning²

Turkey Chili & Creamy Cilantro Sauce



18 oz
Ground Turkey



1 cup
Cornbread Mix



½ lb
Grape Tomatoes



⅓ cup
Crispy Onions



4 oz
Shredded Monterey
Jack Cheese



¼ cup
Labneh Cheese



½ cup
Sour Cream



¾ cup
Mirepoix



¾ cup
Guajillo Chile
Pepper Sauce



5 Tbsps
Chicken
Demi-Glace



¼ cup
Cilantro Sauce



1 15.5-oz can
Black Beans



1 Tbsp
Mexican Spice
Blend³

1. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
2. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
3. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

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.

Blue Apron, LLC, New York, NY 10005



1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Cut off and discard the stems of the **sweet peppers**; remove the cores. Halve lengthwise, then thinly slice crosswise.
- Halve, peel, and medium dice the **onions**.
- Roughly chop the **roasted peppers**.
- Halve the **tomatoes**.
- Drain and rinse the **beans**.
- In a bowl, combine the **sour cream** and **cilantro sauce**.

**2 Roast & dress the potatoes**

- Line a sheet pan with foil.
- Transfer the **diced potatoes** to the foil. Drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 22 to 26 minutes, or until lightly browned and tender when pierced with a fork.
- Transfer to a large bowl; add the **pesto** and **crème fraîche**. Toss to coat. Taste, then season with salt and pepper if desired.

**3 Make the spoonbread**

- Meanwhile, in a medium bowl, combine the **cornbread mix**, **labneh**, **half the monterey jack**, and $\frac{1}{3}$ **cup of water**. Mix until just combined.
- Transfer to a 11-inch by 6-inch (or 8-inch square) baking dish and spread into an even layer. Top with the **remaining monterey jack**.
- Bake 17 to 19 minutes, or until the filling is just set (a toothpick inserted into the center should come out with a few moist crumbs).
- Remove from the oven.

**4 Cook the steaks**

- Meanwhile, pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and the **Italian seasoning**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 2 to 4 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.
- Rinse and wipe out the pan.

**5 Cook the vegetables**

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced sweet peppers** and **diced onions**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened.
- Add the **smoky spice blend**, **vegetable demi-glace** (carefully, as the liquid may splatter), **tomato paste**, and **chopped roasted peppers**. Cook, stirring constantly, 2 to 3 minutes, or until thoroughly combined.
- Transfer to a bowl.
- Rinse and wipe out the pan.

**6 Make the chili**

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **turkey** and **Mexican spice blend**. Season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until lightly browned.
- Add the **mirepoix**, **halved tomatoes**, and **half the cooked vegetables**. Cook, stirring occasionally and breaking down the tomatoes with the back of a spoon, 3 to 4 minutes, or until combined and the vegetables are softened and the turkey is cooked through.
- Add the **drained beans**, **guajillo sauce**, **chicken demi-glace**, and **1 cup of water**. Season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



*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.

Steak
SandwichesTurkey Chili &
Creamy Cilantro Sauce

Steak Sandwiches

Slice the steaks

- Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.

📦 STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve the sandwiches

- Line a sheet pan with foil.
- Halve the **baguettes**. Place the **halved baguettes** on the sheet pan, cut side up. Evenly top the bottom halves of the baguettes with the **fontina**.
- Toast in the oven 7 to 9 minutes, or until the lightly browned and the cheese is melted. Remove from the oven.
- Assemble the sandwiches using the **toasted baguettes**, **dijonnaise**, **sliced steaks**, and **remaining cooked vegetables**.
- Serve the **sandwiches** with the **finished potatoes**. Garnish the potatoes with the **almonds**. Enjoy!

📺 REHEATING INSTRUCTIONS

If you saved the dish for later, preheat the oven to 450°F. Reheat the **finished steaks and vegetables** and **finished potatoes** in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.

Turkey Chili

📦 STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Serve the chili

- Serve the **finished chili** with the **spoonbread**. Garnish the chili with the **creamy cilantro sauce** and **crispy onions**. Enjoy!

📺 REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the **finished chili** and **spoonbread** in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.