

Tenderloin Steaks & Salsa Verde

with Green Beans & Creamy Onion Potato Salad

WHY WE LOVE THIS DISH

Ideal for kicking off the summer season, this wholesome dish gets tangy, piquant flavor from our punchy salsa verde—spooned over juicy tenderloin steaks—plus a side of potatoes dressed with sour cream, whole grain dijon, and sweet caramelized onions to emulate the aromatic flavors of classic creamy onion dip.



PREMIUM

2 SERVINGS

🕒 35-45 MINS



Serve a bottle of Blue Apron wine with this symbol: Bold & Spicy.

blueapron.com/wine

Ingredients

- | | | |
|---|---|--|
|  2 8-oz Pasture-Raised Tenderloin Steaks |  2 Scallions |  1 Tbsp Whole Grain Dijon Mustard |
|  3/4 lb Fingerling Potatoes |  1/4 cup Sour Cream |  1/3 cup Crispy Onions |
|  6 oz Green Beans |  1/3 cup Salsa Verde |  1 Tbsp Weeknight Hero Spice Blend ¹ |
|  3 oz Radishes |  1 Tbsp Sherry Vinegar | |
|  3 oz Caramelized Onions & Garlic |  2 tsps Honey | |

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- 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.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Cut off and discard any stem ends from the **green beans**.
- Halve the **potatoes** lengthwise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a large bowl, whisk together the **honey** (kneading the packet before opening) and **vinegar**; add the **sliced radishes**. Season with salt and pepper; stir to combine.
- In a separate large bowl, combine the **sour cream**, **caramelized onions**, **mustard**, **sliced white bottoms of the scallions**, and **half the spice blend**.



2 Blanch & finish the green beans

- Fill a medium bowl with ice water; add a **pinch of salt**. Set aside.
- To the pot of boiling water, add the **green beans** and cook 2 to 3 minutes, or until bright green and slightly tender.
- Leaving the pot of water boiling, using a slotted spoon or tongs, immediately transfer the **blanched green beans** to the bowl of **ice water**. Let stand until cool.
- Drain thoroughly and pat dry with paper towels.
- Transfer to the bowl of **dressed radishes**; toss to combine. Taste, then season with salt and pepper if desired.



3 Make the potato salad

- To the same pot of boiling water, add the **halved potatoes**. Cook 18 to 20 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly.
- Transfer to the bowl of **creamy onion dressing**; season with salt and pepper. Stir to coat. Taste, then season with salt and pepper if desired.



4 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and the **remaining spice blend**.
- In a medium pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 6 to 8 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board; let rest at least 5 minutes.



5 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 **potato salad** and **finished green beans**. Top the steaks with the **salsa verde**. Garnish the potato salad with the **crispy onions** and **sliced green tops of the scallions**. 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.



Try it on
the grill

This recipe provides cooking instructions for your stove or oven, but it can also be prepared on the grill! Scan this QR code for helpful tips on how to adjust cooking times and adapt this recipe.



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

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