

NY Strip Steaks & Dijon Cream Sauce

with Parmesan Dinner Rolls & Ranch Salad

WHY WE LOVE THIS DISH

Both simple and sophisticated, this wholesome steak dish highlights a piquant, creamy dijon pan sauce and a side of warm, cheesy dinner rolls slathered with maple butter.

TECHNIQUE TO HIGHLIGHT

For extra richness, you'll make the pan sauce by cooking garlic and scallions in the reserved fond from the steaks—adding a bit of water will help to scrape up the savory bits before adding the cream and dijon.



PREMIUM

2 SERVINGS

⌚ 40-50 MINS



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

blueapron.com/wine

Ingredients

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|  2 10-oz No Added Hormones NY Strip Steaks |  ½ oz Sweetie Drop Peppers |  ¼ cup Cream |
|  16 oz Pizza Dough |  2 Scallions |  2 Tbsps Crème Fraîche |
|  1 head Butter Lettuce |  1 bunch Parsley |  3 Tbsps Ranch Dressing |
|  3 oz Radishes |  ¼ cup Grated Parmesan Cheese |  1 Tbsp Whole Grain Dijon Mustard |
|  2 cloves Garlic |  1 oz Salted Butter |  1 ½ Tbsps Maple Syrup |



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **butter** from the refrigerator to soften.
- Remove the **dough** 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.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **parsley** leaves and stems.
- Cut off and discard the root end of the **lettuce**; separate the leaves.
- Halve the **radishes** lengthwise, then thinly slice crosswise. Place in a bowl; add the **peppers**. Season with salt and pepper; stir to combine.
- In a bowl, combine the **crème fraîche**, **ranch dressing**, and **half the sliced green tops of the scallions**; season with salt and pepper.
- In a separate bowl, combine the **mustard**, **cream**, and **2 tablespoons of water**.



2 Form & bake the rolls

- Lightly oil a sheet pan.
- Place the **cheese** in a bowl.
- Cut or tear the **dough** into 8 equal-sized pieces. Gently roll each piece of dough into a ball.
- Roll each **dough ball** in the bowl of **cheese** to evenly coat.
- Transfer to the oiled sheet pan and arrange in an even layer. Drizzle with **olive oil**.
- Bake 15 to 17 minutes, or until lightly browned and cooked through.
- Remove from the oven.



3 Cook the 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.



Step 3 continued:

- 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; let rest at least 5 minutes.

4 Make the maple butter

- While the steaks rest, in a bowl, combine the **softened butter** and **maple syrup**; using a fork, mash until thoroughly combined.
- Taste, then season with salt and pepper if desired.



5 Make the pan sauce

- To the pan of reserved fond, add the **sliced white bottoms of the scallions**, **chopped garlic**, and **1 tablespoon of water** (carefully, as the liquid may splatter). Cook on medium-high, stirring frequently and scraping up any fond, 2 to 3 minutes, or until softened.
- Add the **creamy mustard** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly thickened.
- Turn off the heat; stir in the **chopped parsley**. Taste, then season with salt and pepper if desired.



6 Finish & serve your dish

- Place the **lettuce leaves** on a serving dish. Top with the **seasoned radishes and peppers**, **creamy ranch**, and **remaining sliced green tops of the scallions**.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **salad** and **baked rolls**. Top the steaks with the **pan sauce**. Serve the rolls with the **maple 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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