

Hoisin & Ponzu Steaks

with Roasted Vegetables & Garlic-Ginger Rice

4 SERVINGS

35-45 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients


Customized ingredients



4 Steaks 

SWAPPED FOR:



2 10-oz No Added Hormones NY Strip Steaks 



3 Tbsps Asian-Style Sautéed Aromatics



2 Tbsps Vegetarian Ponzu Sauce



1 cup Long Grain White Rice



1 Kohlrabi



1 oz Salted Butter



1 Tbsp Apple Cider Vinegar



3/4 lb Carrots



2 Scallions



1/4 cup Hoisin Sauce



Serve with Blue Apron wine that has this symbol
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."

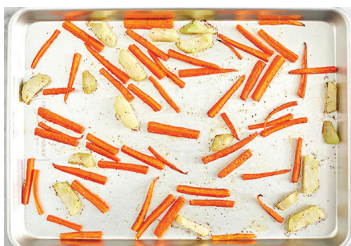
1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; quarter lengthwise, then cut crosswise into 2-inch pieces.
- Cut off the top and bottom of the **kohlrabi** to create a flat surface; using a knife, cut down along the curve of the kohlrabi to remove the green skin. Halve lengthwise; if present, remove the core, then cut crosswise into 1/2-inch pieces.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



2 Roast the vegetables

- Place the **carrot pieces** and **kohlrabi pieces** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 18 to 20 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook the rice

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, heat the **sautéed aromatics** on medium-high until hot. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the **rice**. Cook, stirring frequently, 1 to 2 minutes, or until lightly toasted.
- Add a **big pinch of salt** and **2 cups of water** (carefully, as the liquid may splatter); stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



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.



Step 4 continued:

- 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.

5 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.

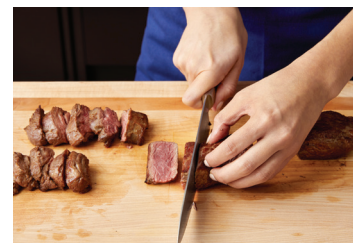
5 Start the sauce

- While the steaks rest, in a bowl, whisk together the **sliced white bottoms of the scallions**, **hoisin sauce**, **ponzu sauce**, and **vinegar**.



6 Finish the sauce & serve your dish

- Heat the pan of reserved fond on medium-high until hot.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the liquid is slightly thickened.
- Turn off the heat and stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **cooked rice** and **roasted vegetables**. Top the steaks with the **finished sauce**. Garnish with the **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.

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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