

Seared Steaks & Spicy Soy Glaze

with Rice & Tahini Cabbage Slaw

4 SERVINGS

30-40 MINS

 Blue Apron

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 Serve with Blue Apron wine that has this symbol blueapron.com/wine

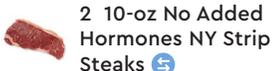
Ingredients

Customized ingredients



4 Steaks 

SWAPPED FOR:



2 10-oz No Added Hormones NY Strip Steaks 



3 Tbsps Soy Glaze



2 tpsps Date Syrup



1 tsp Black & White Sesame Seeds



1 cup Long Grain White Rice



2 Persian Cucumbers



2 tpsps Gochujang



1 Tbsp Rice Vinegar



1 Tbsp Weeknight Hero Spice Blend¹



1 lb Red Cabbage



3 Tbsps Asian-Style Sautéed Aromatics



2 Tbsps Tahini



¼ cup Mayonnaise



1 Tbsp Togarashi Seasoning²

Cook along on the app



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1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley 2. Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the slaw

- Wash and dry the fresh produce.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Halve the **cucumbers** lengthwise, then thinly slice on an angle.
- In a large bowl, combine the **mayonnaise, tahini, date syrup, and 1 tablespoon of water**; add the **sliced cabbage, sliced cucumbers, and togarashi**. Season with salt and pepper; stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.
- In a separate bowl, combine the **soy glaze, vinegar, and as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



2 Cook & finish the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice, a big pinch of salt, and 2 cups of water**. 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. Stir in the **sautéed aromatics**. Cover to keep warm.



3 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and the **spice blend**.
- 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, turning occasionally, 8 to 10 minutes 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.



↻ CUSTOMIZED STEP 3 If you chose Strip Steaks

- Meanwhile, pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- 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 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.*
- Transfer to a cutting board; let rest at least 5 minutes.

4 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 **finished rice and slaw**. Top the steaks with the **spicy soy glaze**. Garnish the slaw with the **sesame seeds**. 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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