

Cheesy Truffle Steak Tip Sandwiches

with Arugula & Potato Salad

2 SERVINGS | 35-45 MINS

 **Blue Apron**
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Ingredients



10 oz Pasture-Raised
Tenderloin Steak
Tips



2 oz Arugula



1 Lemon



2 oz Fontina Cheese



1 Tbsp Weeknight
Hero Spice Blend¹



2 Small Baguettes



1 Sweet or Yellow
Onion



1 oz White Truffle
Seasoned Butter



2 Tbsps Vegetarian
Worcestershire
Sauce



¾ lb Potatoes



1 oz Balsamic-
Marinated Cipolline
Onions



¾ cup Grated
Parmesan Cheese



2 Tbsps Roasted
Pistachios

INGREDIENT IN FOCUS

Our aromatic truffle butter (which includes salt and mild white truffle) is perfect for lending the rich, earthy flavor for which truffles are prized, but without overpowering too much. Here, we're using it to coat the toasted baguettes of our savory steak tip sandwiches—loaded with more dynamic flavor from melty fontina and caramelized onion.



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



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **butter** from the refrigerator to soften.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise; cut crosswise into 1/2-inch pieces.
- Halve the **baguettes**.
- Halve, peel, and thinly slice the **sweet or yellow onion**.
- Grate the **fontina** on the large side of a box grater.
- Roughly chop the **balsamic onions**.
- Quarter and deseed the **lemon**.
- Roughly chop the **pistachios**.



2 Roast the potatoes

- Line two sheet pans with foil.
- Transfer the **potato pieces** to one sheet pan.
- Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat and arrange in an even layer.
- Roast 17 to 19 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



3 Toast the baguettes

- Meanwhile, place the **halved baguettes** on the remaining sheet pan, cut side up.
- Evenly spread the **softened butter** onto the cut sides.
- Toast in the oven 5 to 7 minutes, or until lightly browned and crispy.
- Leaving the oven on, remove from the oven.



4 Cook the steak tips

- Meanwhile, pat the **steak tips** dry with paper towels. Season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steak tips in an even layer. Cook, without stirring, 2 minutes. Continue to cook, stirring occasionally, 1 to 3 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 plate.



5 Caramelize the onion

- Heat the pan of reserved fond on medium-high until hot (if the pan seems dry, add a drizzle of olive oil).
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and softened.
- Add the **worcestershire sauce** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until the onion is browned and the liquid has been absorbed.
- Turn off the heat.



6 Finish & serve your dish

- Top the **toasted baguette bottoms** with the **cooked steak, caramelized onion, and grated fontina**.
- Leaving the sandwiches open, toast in the oven 2 to 3 minutes, or until the cheese is melted.
- Remove from the oven; carefully transfer to a cutting board. Finish the sandwiches using the **toasted baguette tops**, then halve on an angle.
- In a large bowl, combine the **arugula, chopped balsamic onions, roasted potatoes, half the parmesan, the juice of 2 lemon wedges**, and a drizzle of **olive oil**. Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished sandwiches** with the **salad** on the side. Garnish the salad with the **chopped pistachios and remaining parmesan**. Serve the **remaining lemon wedges** on the side. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steak tips 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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