

Steaks & Tomatillo Sour Cream

with Zucchini, Peppers & Roasted Potatoes

4 SERVINGS

40-50 MINS



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

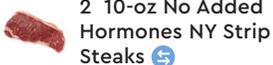
Ingredients

Customized ingredients



4 Steaks 

SWAPPED FOR:



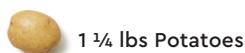
2 10-oz No Added Hormones NY Strip Steaks 



2 Scallions



1 Tbsp Sherry Vinegar



1 ¼ lbs Potatoes



4 oz Sweet Peppers



½ cup Sour Cream



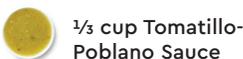
1 Tbsp Smoky Spice Blend¹



2 Zucchini



2 cloves Garlic



⅓ cup Tomatillo-Poblano Sauce

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

Cook along on the app



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¹ Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
*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.
- Medium dice the **potatoes**.
- Medium dice the **zucchini**.
- Cut off and discard the stems of the **peppers**; remove the cores, then large dice.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, combine the **diced peppers, chopped garlic, and sliced white bottoms of the scallions**.
- In a separate bowl, whisk together the **sour cream and tomatillo sauce**. Taste, then season with salt and pepper if desired.



2 Roast the potatoes

- Line a sheet pan with foil.
- Place the **diced potatoes** on the foil. Drizzle with **1 tablespoon of olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to thoroughly coat; arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Carefully transfer to a large bowl. Cover with foil to keep warm.



3 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.
- 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; let rest at least 5 minutes.



4 CUSTOMIZED STEP 3 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; let rest at least 5 minutes.

4 Cook the vegetables

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **prepared pepper mixture and vinegar** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally and scraping up any fond, 4 to 6 minutes, or until the vegetables are browned and softened.
- Turn off the heat.



5 Finish & serve your dish

- To the bowl of **roasted potatoes**, add the **cooked vegetables** and a drizzle of **olive oil**. Stir to combine. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- Serve the **finished vegetables** topped with the **sliced steaks** and **tomatillo sour cream**. 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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