

Ribeye Steak & Dijon Pan Sauce

with Sautéed Vegetables & Truffle Mashed Potatoes

WHY WE LOVE THIS DISH

It embodies all of the rich flavors and elegance of a steakhouse dinner, from the classic, comforting sides to the savory dijon-butter pan sauce spooned over the juicy steak.

INGREDIENT IN FOCUS

Our white truffle seasoned butter is perfect for lending the rich, earthy flavor for which truffles are prized, but without overpowering too much. Here, we're stirring it into creamy mashed potatoes for a savory boost and incredible depth of flavor.



PREMIUM

2 SERVINGS

🕒 40-50 MINS



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

Ingredients*

-  1 20-oz Pasture-Raised Ribeye Steak
-  ¾ lb Potatoes
-  6 oz Green Beans
-  4 oz Mushrooms
-  1 bunch Chives

-  1 Shallot
-  ¼ cup Cream
-  1 oz Salted Butter
-  1 oz White Truffle Seasoned Butter
-  ⅓ cup Chicken Bone Broth

-  1 Tbsp Dijon Mustard
-  2 Tbsps Sherry Vinegar
-  2 Tbsps Sliced Roasted Almonds

*Ingredients may be replaced and quantities may vary.

   Share your photos with #blueapron



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Cut off and discard any stem ends from the **green beans**.
- Cut the **mushrooms** into bite-sized pieces.
- Thinly slice the **chives**.
- Peel and thinly slice the **shallot**. Place in a large bowl; top with **half the vinegar** and season with salt and pepper. Gently scrunch the shallot with your fingers, separating the rings. Set aside to marinate, stirring occasionally, at least 10 minutes.



2 Cook & mash the potatoes

- Add the **diced potatoes** to the pot of boiling water and cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **truffle butter** and **cream**; season with salt and pepper. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Cook the steak

- Pat the **steak** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steak. Cook 5 to 8 minutes per side 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 10 minutes.



4 Cook & finish the vegetables

- While the steak rests, in the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **green beans** and **mushroom pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring frequently, 3 to 4 minutes, or until softened.
- Transfer to the bowl of **marinated shallot**; stir to combine. Taste, then season with salt and pepper if desired.



5 Make the pan sauce & serve your dish

- In the same pan, heat the **broth** to boiling on high.
- Once boiling, reduce the heat to medium-high.
- Add the **butter**, **remaining vinegar**, and **mustard**. Cook, whisking constantly, 3 to 4 minutes, or until the sauce is thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steak**; slice crosswise against the grain.
- Serve the **sliced steak** with the **mashed potatoes** and **finished vegetables**. Top the steak with the **pan sauce**. Top the vegetables with the **almonds**. Garnish with the **sliced chives**. Enjoy!



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

Blue Apron, LLC
New York, NY 10005

Blue Apron
blueapron.com