

Steak, Cheddar & Glazed Mushroom Sandwiches

with Potato Wedges & Calabrian Mayo

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*



20 oz Pasture-Raised
Tenderloin Steak
Tips



1 ¼ lbs Potatoes



4 oz White Cheddar
Cheese



1 Tbsp Calabrian
Chile Paste



½ cup Mayonnaise



4 Sandwich Rolls



½ lb Mushrooms



3 Tbsps Soy Glaze



2 Tbsps Red Wine
Vinegar



1 Tbsp Light Brown
Sugar



2 cloves Garlic



1 bunch Parsley



2 Tbsps Vegetarian
Worcestershire
Sauce



3 Tbsps Ketchup



1 Tbsp Weeknight
Hero Spice Blend¹

WHY WE LOVE THIS DISH

For steakhouse-style flavor in these loaded sandwiches, we're glazing tender sautéed mushrooms and steak tips with a savory-sweet blend of worcestershire sauce, soy glaze, ketchup, red wine vinegar, and more—our take on the beloved steak sauce. They're piled onto perfectly toasted rolls along with a layer of sharp, melty cheddar.



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¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1-inch-wide wedges.
- Halve the **rolls**.
- Grate the **cheese** on the large side of a box grater.
- Thinly slice the **mushrooms**.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **parsley** leaves and stems.
- To make the sauce, in a bowl, combine the **soy glaze**, **vinegar**, **sugar**, **worcestershire sauce**, and **ketchup**. Stir until the sugar has dissolved.
- In a separate bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



2 Roast the potato wedges

- Line a sheet pan with foil.
- Place the **potato wedges** on the foil; drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat and arrange in an even layer, skin side down.
- Roast 27 to 29 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



3 Make the cheesy rolls

- Meanwhile, place the **halved rolls** on a separate sheet pan, cut side up.
- Evenly top with the **grated cheese**.
- Toast in the oven 8 to 10 minutes, or until the cheese is melted and the rolls are lightly browned.
- Transfer to a work surface.



4 Brown the steak tips

- Meanwhile, pat the **steak tips** dry with paper towels. Season with salt and pepper.
- In a large 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 to 3 minutes, or until lightly browned.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



5 Cook the mushrooms & steak tips

- To the pan of reserved fond, add the **sliced mushrooms** in an even layer (if the pan seems dry, add a drizzle of olive oil). Cook on medium-high, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **sauce** (carefully, as the liquid may splatter) and **browned steak tips**. Cook, stirring frequently, 1 to 2 minutes for medium-rare (125°F), or until the steak tips are coated and cooked to your desired degree of doneness.*
- Turn off the heat.



6 Assemble the sandwiches & serve your dish

- Assemble the sandwiches using the **cheesy rolls** and **cooked mushrooms and steak tips**.
- Halve the sandwiches on an angle.
- Serve the **sandwiches** with the **roasted potato wedges** and **Calabrian mayo** on the side. Garnish the potato wedges with the **chopped parsley**. 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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