

Ribeye Steak & Creamy Truffle Potatoes

with Blood Orange & Arugula Salad

WHY WE LOVE THIS DISH

It's rich and decadent thanks to juicy ribeye and creamy truffle-dressed potatoes, mushrooms, and spinach, yet delightfully balanced with an herbaceous gremolata on the steak and a refreshing side salad.

INGREDIENT IN FOCUS

A beloved winter citrus, blood oranges get their unique, deep red coloring from a special pigment that develops only at night in cool temperatures. Their sweet, berry-like flavor makes them ideal for perking up simple salads.



PREMIUM

2 SERVINGS

⌚ 45-55 MINS

Ingredients*

-  1 20-oz Pasture-Raised Ribeye Steak
-  1 Shallot
-  4 oz Mushrooms
-  3/4 lb Potatoes
-  3 oz Baby Spinach

-  2 oz Arugula
-  1 bunch Parsley
-  1 Blood Orange
-  1 Lemon
-  1 oz White Truffle Seasoned Butter

-  1/4 cup Cream
-  1/4 cup Grated Parmesan Cheese
-  2 1/2 Tbsps Chicken Demi-Glace
-  1/3 cup Crispy Onions
-  2 Tbsps Roasted Pistachios

*Ingredients may be replaced and quantities may vary.

   Share your photos with #blueapron



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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**.
- Peel and thinly slice the **shallot**.
- Thinly slice the **mushrooms**.
- Peel the **orange**; halve lengthwise, then thinly slice crosswise.
- Using a zester or the small side of a box grater, finely grate the **lemon** to get 1 teaspoon. Quarter and deseed the lemon.
- Roughly chop the **crispy onions**.
- Roughly chop the **parsley** leaves and stems.
- To make the gremolata, in a bowl, combine the **lemon zest**, **chopped crispy onions**, and **chopped parsley**. Season with pepper. Mix to thoroughly combine.
- To make the dressing, in a separate, large bowl, combine the **juice of 2 lemon wedges** and **1 tablespoon of olive oil**; season with salt and pepper.



2 Cook the steak

- Pat the **steak** 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 steak. Cook, turning occasionally, 8 to 10 minutes, or until browned.
- Leaving any browned bits (or fond) in the pan, transfer to a sheet pan.
- Roast in the oven 5 to 9 minutes for medium-rare (125°F), or until cooked to your desired degree of doneness.*
- Transfer to a cutting board; let rest at least 10 minutes.



3 Cook the potatoes

- Meanwhile, add the **diced potatoes** to the pot of boiling water. Cook 13 to 15 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly.



4 Cook & finish the vegetables

- Once the potatoes have cooked, 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 shallot** and **sliced mushrooms**. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **cooked potatoes**, **spinach**, **demi-glace** (carefully, as the liquid may splatter), and **cream**. Cook, stirring occasionally, 3 to 4 minutes, or until the spinach has wilted and the liquid has slightly reduced in volume.
- Turn off the heat. Stir in the **truffle butter** until melted and thoroughly combined. Taste, then season with salt and pepper if desired.



5 Make the salad & serve your dish

- Just before serving, to the bowl of **dressing**, add the **arugula**, **sliced orange**, **cheese**, and **pistachios**. Season with salt and pepper; toss to combine.
- Find the lines of muscle (or grain) on the **rested steak**; thinly slice crosswise against the grain.
- Serve the **sliced steak** with the **finished vegetables** and **salad** on the side. Top the steak with the **gremolata**. 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 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, sesame, and wheat.

Blue Apron, LLC
New York, NY 10005

Blue Apron
blueapron.com