

Calabrian Chile Butter Steaks

with Roasted Pepper Panzanella

4 SERVINGS

⌚ 25-35 MINS

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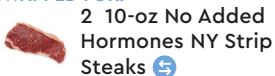
Ingredients*


Customized ingredients



4 Steaks 

SWAPPED FOR:



2 10-oz No Added Hormones NY Strip Steaks 



1 ½ tps Calabrian Chile Paste



¼ cup Mayonnaise



1 tsp Whole Dried Oregano



2 Small Baguettes



1 Yellow Onion



6 oz Shishito Peppers



1 Tbsp Red Wine Vinegar



2 Bell Peppers



1 clove Garlic



1 Tbsp Capers



2 oz Salted Butter



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the dressing

- Remove the **butter** from the refrigerator to soften.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel **1 clove of garlic**.
- Halve the **baguettes** lengthwise.
- Peel the **onion**; cut into 1/2-inch-wide wedges, keeping the layers intact.
- Cut off and discard the stems of the **bell peppers**. Halve lengthwise; remove the ribs and seeds, then cut crosswise into 1-inch strips.
- Cut off and discard the stems of the **shishito peppers**. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a large bowl, combine the **onion wedges, bell pepper pieces, and prepared shishito peppers**.
- In a separate bowl, whisk together the **vinegar, oregano, and mayonnaise**; season with salt and pepper.



2 Toast the baguettes & roast the vegetables

- To the bowl of **prepared onion and peppers**, add a drizzle of **olive oil**; season with salt and pepper. Toss to coat.
- Reserving the bowl, transfer to a sheet pan and arrange in an even layer on one side.
- Place the **halved baguettes**, cut side up, on the other side. Drizzle with **olive oil** and season with salt and pepper.
- Roast 7 to 9 minutes, or until the baguettes are lightly browned.
- Leaving the oven on, carefully transfer the **toasted baguettes** to a cutting board.
- Continue to roast the vegetables 6 to 8 minutes, or until browned and tender when pierced with a fork.
- Transfer the **roasted vegetables** to a cutting board.



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.*
- 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.*
- Transfer to a cutting board; let rest at least 5 minutes.

4 Make the chile butter

- Meanwhile, in a bowl, combine the **softened butter** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.
- Using a fork, mash to thoroughly combine.



5 Make the panzanella

- Carefully rub the cut sides of the **toasted baguettes** with the **peeled garlic clove**; discard the clove. Medium dice the baguettes.
- Roughly chop the **roasted vegetables**.
- In the reserved bowl, combine the **diced baguettes, chopped vegetables, dressing, capers**, and a drizzle of **olive oil**. Toss to coat. Taste, then season with salt and pepper if desired.



6 Finish & serve your dish

- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **panzanella**. Top the steaks with the **chile butter**. 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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