

# Rosemary-Garlic Ribeye Steak

with Creamed Spinach Gnocchi Bake & Arugula Salad

## WHY WE LOVE THIS DISH

It embodies the rich flavors and elegance of a steakhouse dinner, but with a unique twist thanks to a comforting, decadent side of gnocchi baked with creamed spinach, fontina, and crispy breadcrumbs.

## TECHNIQUE TO HIGHLIGHT

For extra richness, you'll make an aromatic pan sauce by cooking rosemary and garlic in the reserved fond from the steak—adding a bit of sherry vinegar and butter helps to scrape up the savory bits!



**PREMIUM**

2 SERVINGS

⌚ 40-50 MINS



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

[blueapron.com/wine](https://blueapron.com/wine)

## Ingredients\*

-  1 20-oz Pasture-Raised Ribeye Steak
-  ¾ lb Gnocchi
-  ¼ cup Panko Breadcrumbs
-  2 cloves Garlic
-  3 oz Baby Spinach
-  2 oz Arugula

-  1 bunch Rosemary
-  1 Lemon
-  2 oz Fontina Cheese
-  2 Tbsps Mascarpone Cheese
-  ¼ cup Cream
-  ¼ cup Buttermilk

-  1 oz Salted Butter
-  1 Tbsp Sherry Vinegar
-  2 tsps Honey
-  2 Tbsps Sliced Roasted Almonds
-  1 tsp Quatre Épices<sup>1</sup>

1. White Pepper, Nutmeg, Ginger & Cloves

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel **2 cloves of garlic**. Using the flat side of your knife, smash 1 clove. Using a zester or the small side of a box grater, finely grate the remaining clove into a paste.
- Grate the **fontina** on the large side of a box grater.
- Using a zester or the small side of a box grater, finely grate the **lemon** to get 1 teaspoon. Quarter and deseed the lemon.
- Pick the **rosemary** leaves off the stems; roughly chop the leaves.
- In a bowl, combine the **breadcrumbs**, **1 tablespoon of olive oil**, and **half the quatre épices**; season with salt and pepper.
- In a separate, large bowl, combine the **honey** (kneading the packet before opening), **the juice of 2 lemon wedges**, **lemon zest**, and **1 tablespoon of olive oil**.



## 2 Make the gnocchi bake

- In a large bowl, whisk together the **mascarpone**, **cream**, **butter**, **garlic paste**, **remaining quatre épices**, and **3 tablespoons of water**. Season with salt and pepper.
- Working in batches if necessary, add the **spinach** and stir to thoroughly coat.
- Place the **gnocchi** in a medium baking dish; arrange in an even layer.
- Evenly top with the **creamed spinach** (including any liquid from the bowl) and **grated fontina**. Cover tightly with foil.
- Bake 10 minutes. Leaving the oven on, remove from the oven. Discard the foil. Evenly top with the **seasoned breadcrumbs**.
- Return to the oven and bake 4 to 6 minutes, or until the cheese is melted and the breadcrumbs are toasted.
- If desired, turn your oven to the broil function; broil 2 to 4 minutes, or until the cheese is golden brown (watching carefully so it doesn't burn).
- Remove from the oven.



## 3 Cook the steak

- Meanwhile, 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 9 to 12 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 Make the pan sauce

- While the steak rests, to the pan of reserved fond, add the **vinegar** (carefully, as the liquid may splatter), **smashed garlic clove**, **chopped rosemary leaves**, and **2 tablespoons of water**. Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until combined.
- Turn off the heat and stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.



## 5 Finish & serve your dish

- To the bowl of **honey-lemon dressing**, add the **arugula**; season with salt and pepper. Toss to coat. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steak**; thinly slice crosswise against the grain.
- Serve the **sliced steak** with the **arugula salad** and **gnocchi bake** on the side. Top the steak with the **pan sauce**. Garnish the salad with the **almonds**. Top the gnocchi bake with **the juice of the remaining lemon wedges**. 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](https://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