

NY Strip Steaks & Herb-Mushroom Pan Sauce

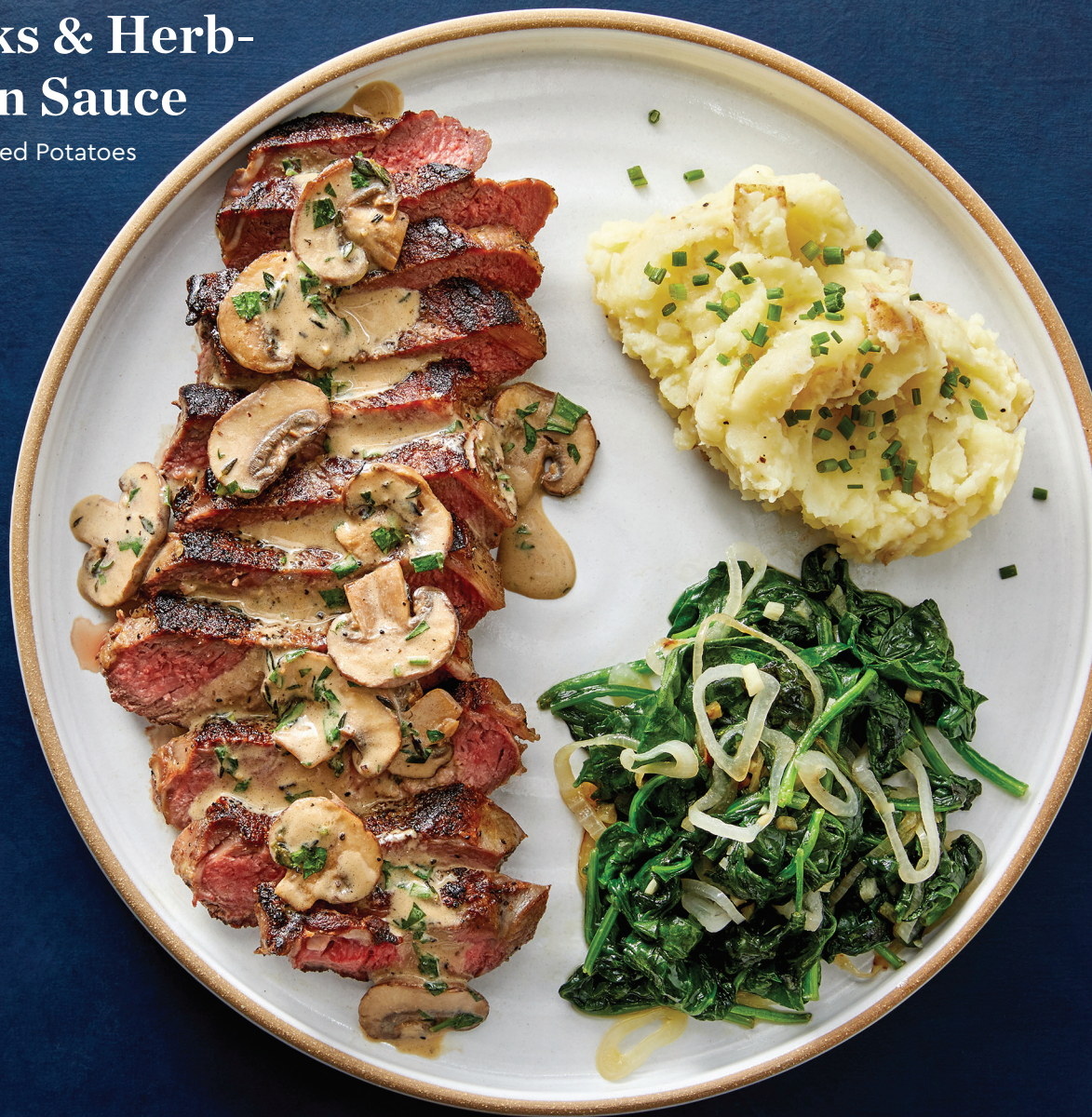
with Spinach & Buttermilk Mashed Potatoes

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 decadent, creamy mushroom sauce spooned over the juicy steaks.

MAKE IT EXCEPTIONAL

If you have a cast iron skillet, use it! Its ability to conduct and retain intense heat will help to achieve that irresistibly crispy, restaurant-quality sear on the steaks.



PREMIUM

2 SERVINGS

⌚ 40-50 MINS







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

blueapron.com/wine

Ingredients*

-  2 10-oz No Added Hormones NY Strip Steaks
-  4 oz Mushrooms
-  ¾ lb Potatoes
-  1 Shallot
-  2 cloves Garlic

-  3 oz Baby Spinach
-  1 bunch Thyme
-  1 bunch Parsley
-  1 bunch Chives
-  1 oz Salted Butter

-  ¼ cup Buttermilk
-  ¼ cup Cream
-  1 Tbsp Dijon Mustard
-  2 ½ Tbsps Vegetable Demi-Glace

*Ingredients may be replaced and quantities may vary.

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"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**.
- Peel and thinly slice the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **mushrooms**.
- Pick the **thyme** leaves off the stems.
- Roughly chop the **parsley** leaves and stems.
- Thinly slice the **chives**.



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 **butter** and **buttermilk**; 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 spinach

- Meanwhile, in a large pan (cast iron, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced shallot** and **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until wilted.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.



4 Cook the steaks

- Pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In the same 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.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board; let rest at least 5 minutes.



5 Make the pan sauce & serve your dish

- While the steaks rest, add the **sliced mushrooms** and **thyme leaves** to the pan of reserved fond. Cook on medium-high, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **demi-glace** (carefully, as the liquid may splatter), **cream**, and **mustard**; season with salt and pepper. Cook, stirring frequently and scraping up any fond, 1 to 2 minutes, or until combined.
- Turn off the heat. Stir in the **chopped parsley** until combined. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **mashed potatoes** and **cooked spinach**. Top the steaks with the **pan sauce**. Garnish the potatoes with the **sliced chives**. 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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