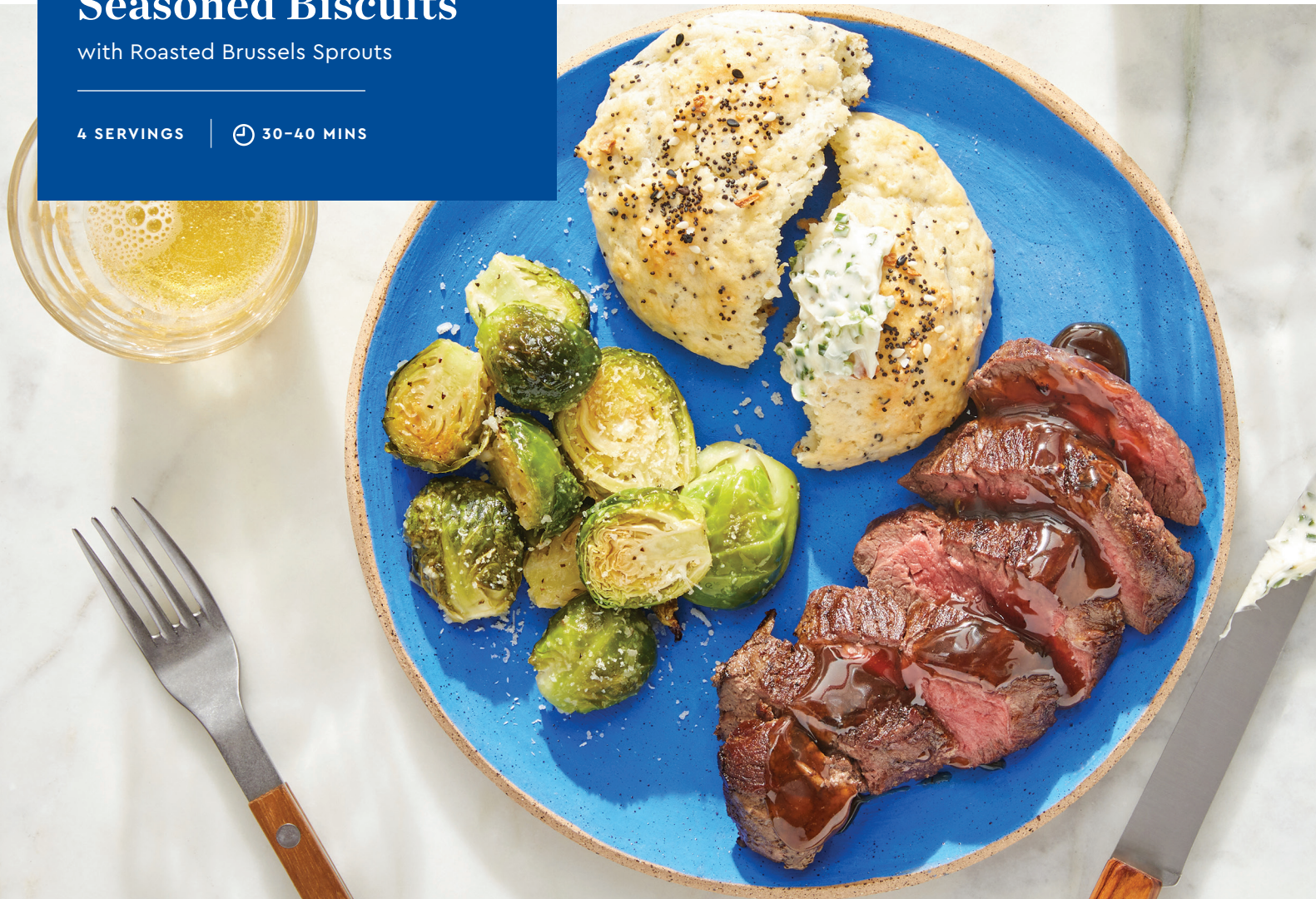


Seared Steaks & Everything Bagel Seasoned Biscuits

with Roasted Brussels Sprouts

4 SERVINGS | 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients*


Customized ingredients



4 Steaks 

SWAPPED FOR:



2 10-oz No Added Hormones NY Strip Steaks 



2 oz Salted Butter



2 ½ Tbsps Chicken Demi-Glace



1 Tbsp Everything Bagel Seasoning¹



1 lb Brussels Sprouts



1 Lemon



¼ cup Grated Parmesan Cheese



2 Tbsps Maple Syrup



1 bunch Chives



½ cup Sour Cream



2 Tbsps Sherry Vinegar



1 cup Biscuit Mix



Serve with Blue Apron wine that has this symbol
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¹. Poppy Seeds, White Sesame Seeds, Black Sesame Seeds, Dried Minced Garlic, Dried Minced Onion & Coarse Salt
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- 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.
- Cut off and discard the stem ends of the **brussels sprouts**; halve lengthwise.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.
- Thinly slice the **chives**.
- In a bowl, combine the **vinegar**, **maple syrup**, and **demi-glaze**.



2 Make the biscuit dough

- In a bowl, combine the **biscuit mix**, **sour cream**, **half the everything bagel seasoning**, and **3 tablespoons of water**. Gently stir until just combined (be careful not to overmix).



3 Bake the biscuits & brussels sprouts

- Line a sheet pan with foil; evenly coat with a drizzle of **olive oil**.
- Place the **halved brussels sprouts** on one side of the sheet pan. Season with salt and pepper; toss to coat. Arrange in an even layer.
- Scoop 4 equal-sized dollops of the **biscuit dough** onto the other side of the sheet pan. Top with the **remaining everything bagel seasoning**.
- Bake 14 to 16 minutes, or until the biscuits are set and cooked through and the brussels sprouts are tender when pierced with a fork.
- Remove from the oven and let stand at least 2 minutes.



4 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In a large pan (nonstick, if you have one), 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.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board; let rest at least 5 minutes.



↺ CUSTOMIZED STEP 4 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 (nonstick, if you have one), 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

- To the pan of reserved fond, add the **sauce** (carefully, as the liquid may splatter). Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until thoroughly combined.
- Turn off the heat. Whisk in **half the softened butter** until melted and combined. Taste, then season with salt and pepper if desired.



6 Finish & serve your dish

- In a bowl, combine the **remaining softened butter** and **sliced chives**; season with salt and pepper. Using a fork, mash until thoroughly combined.
- Evenly top the **roasted brussels sprouts** with the **lemon juice** and **half the cheese** (you will have extra); toss to combine.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **baked biscuits** and **dressed brussels sprouts**. Top the steaks with the **pan sauce**. Top the biscuits with the **chive 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. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | 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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