

Seared Steaks & Chive Butter

with Smoked Gouda Mashed Potatoes

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**

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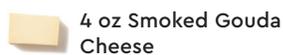
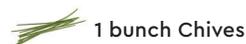
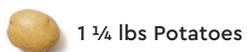


Ingredients*

Customized ingredients



SWAPPED FOR:



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **butter** from the refrigerator to soften.
- 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**.
- Cut off and discard the stem ends of the **brussels sprouts**; halve lengthwise.
- Peel the **carrots**; halve lengthwise, then halve crosswise.
- Grate the **gouda** on the large side of a box grater.
- Thinly slice the **chives**.
- Halve the **lemon** crosswise; squeeze the juice into a large bowl, straining out the seeds.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.



2 Cook & mash the potatoes

- Add the **diced potatoes** to the pot of boiling water. Cook 17 to 19 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot.
- Add the **grated gouda**; 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.



3 Roast the vegetables

- Meanwhile, line a sheet pan with foil.
- Place the **halved brussels sprouts** and **carrot pieces** on the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 15 to 17 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



4 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.



↻ 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, 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.

5 Make the chive butter

- Meanwhile, in a bowl, combine the **softened butter** and **sliced chives**; season with salt and pepper.
- Using a fork, mash to thoroughly combine.



6 Finish the vegetables & serve your dish

- To the bowl of **lemon juice**, add **half the parmesan** and **as much of the garlic paste as you'd like**. Stir to combine.
- Add the **roasted vegetables**; toss to coat. 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 **finished vegetables** and **mashed potatoes**. Top the steaks with the **chive butter**. Garnish the vegetables with the **remaining parmesan**. 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.

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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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