

# Ribeye Steak & Dijon Pan Sauce

with Sautéed Vegetables & Truffle 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 savory dijon-butter pan sauce spooned over the juicy steak.

## INGREDIENT IN FOCUS

Our white truffle seasoned butter is perfect for lending the rich, earthy flavor for which truffles are prized, but without overpowering too much. Here, we're stirring it into creamy mashed potatoes for a savory boost and incredible depth of flavor.



**PREMIUM**






2 SERVINGS

⌚ 45-55 MINS



Serve a bottle of Blue Apron wine with this symbol: Bold & Spicy.  
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## Ingredients\*

-  1 20-oz Pasture-Raised Ribeye Steak
-  ¾ lb Potatoes
-  6 oz Green Beans
-  4 oz Mushrooms
-  1 bunch Chives

-  1 Shallot
-  ¼ cup Cream
-  1 oz Salted Butter
-  1 oz White Truffle Seasoned Butter
-  2 ½ Tbsps Chicken Demi-Glace

-  1 Tbsp Dijon Mustard
-  2 Tbsps Sherry Vinegar
-  2 Tbsps Sliced Roasted Almonds

\*Ingredients may be replaced and quantities may vary.

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"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & start the sauce

- 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 any stem ends from the **green beans**.
- Cut the **mushrooms** into bite-sized pieces.
- Peel and thinly slice the **shallot**.
- Thinly slice the **chives**.
- In a bowl, whisk together the **demi-glace**, **mustard**, **half the vinegar**, and **2 tablespoons of water**.



## 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 **truffle butter** and **cream**; 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 steak

- Meanwhile, pat the **steak** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steak. Cook, turning occasionally, 8 to 10 minutes, or until browned.
- Leaving any browned bits (or fond) in the pan, transfer to a sheet pan.
- Roast in the oven 5 to 9 minutes for medium-rare (125°F), or until cooked to your desired degree of doneness.\*
- Transfer to a cutting board; let rest at least 10 minutes.



## 4 Cook the vegetables

- Meanwhile, in the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **green beans** and **mushroom pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced shallot**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- Add the **remaining vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until the liquid has cooked off.
- Transfer to a bowl. Taste, then season with salt and pepper if desired.



## 5 Finish the sauce & serve your dish

- In the same pan, heat the **sauce** on medium-high until hot (be careful, as the liquid may splatter). Cook, whisking frequently, 3 to 4 minutes, or until thickened.
- Turn off the heat; whisk in the **plain butter** until melted and combined. 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 **mashed potatoes** and **cooked vegetables**. Top the steak with the **finished sauce**. Top the vegetables with the **almonds**. Garnish with the **sliced chives**. 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](http://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, sesame, and wheat.

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