

Steaks & Marinated Tomatoes

with Green Beans & Cheesy Biscuits

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**

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Ingredients*

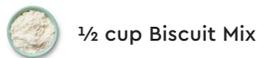
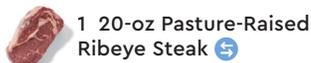
Customized ingredients



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & marinate the tomatoes

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Thinly slice the **scallions**.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard any stem ends from the **green beans**.
- Halve the **tomatoes**.



- In a medium bowl, whisk together the **sugar**, **vinegar**, and **half the worcestershire sauce** until the sugar has dissolved. Add the **halved tomatoes**; season with salt and pepper. Stir to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.

2 Make the biscuits

- Meanwhile, in a bowl, combine the **biscuit mix**, **sour cream**, **sliced scallions**, **grated cheese**, and **2 tablespoons of water**. Gently stir until just combined (be careful not to overmix).
- Lightly oil a sheet pan.
- Scoop the **biscuit dough** into 2 equal-sized dollops; place on the sheet pan.
- Bake 14 to 16 minutes, or until the biscuits are set and cooked through.
- Remove from the oven.



3 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In a medium 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.



4 CUSTOMIZED STEP 3

If you chose Flank Steaks

- Meanwhile, pat the **steaks** 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 steaks. Cook 2 to 4 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 5 minutes.

If you chose Ribeye 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 separate 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 green beans

- While the steaks rest, add the **green beans** to the pan of reserved fond (if the pan seems dry, add a drizzle of olive oil). Cook on medium-high, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until the water has cooked off.
- Add the **remaining worcestershire sauce**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until the green beans are coated.
- Turn off the heat.



5 Slice the steaks & serve your dish

- 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 **cooked green beans**. Top the steaks with the **marinated tomatoes** (including as much of the liquid as you'd like). 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, sesame, and wheat.
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