

#### Ingredients\*

Customized ingredients





1 20-oz Pasture-Raised Ribeye Steak (5)



2 8-oz Pasture-Raised Tenderloin Steaks



6 oz Kale



½ oz Pickled Peppadew Peppers



2 Tbsps Mascarpone Cheese



2 Tbsps Vegetarian Worcestershire Sauce



1 Shallot



1/3 cup Crispy Onions



2 tsps Honey



½ cup Biscuit Mix



¼ tsp Crushed Red Pepper Flakes

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#### "Alexa, find Blue Apron recipes."

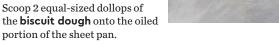
## Prepare the ingredients

- Remove the honey from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the kale; separate the leaves from the stems. Discard the stems, then roughly chop the leaves.
- Peel and thinly slice the shallot.
- Roughly chop the peppers.



#### Make the dough & bake the biscuits

- In a bowl, combine the biscuit mix, mascarpone, and 2 tablespoons of water. Gently stir until just combined (be careful not to overmix).
- Lightly oil the center of a sheet pan.
- Scoop 2 equal-sized dollops of portion of the sheet pan.



- Bake 14 to 16 minutes, or until the biscuits are set and cooked through.
- Remove from the oven and let stand at least 2 minutes.

## 3 Cook the kale

- Meanwhile, in a medium pan, heat a drizzle of olive oil on medium-high until hot.
- Add the chopped kale; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- Add 1/4 cup of water (carefully, as the liquid may splatter). Cook,

stirring occasionally, 2 to 3 minutes, or until the kale is wilted and the water has cooked off.

- 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 all sides.
- In the same 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.\*

• 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 Ribeye Steak

- Pat the steak dry with paper towels; season with salt and pepper on
- In the same pan, 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.

#### If you chose Tenderloin Steaks

- Pat the steaks dry with paper towels; season with salt and pepper on
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned steaks. Cook 6 to 8 minutes per side for mediumrare (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 Cook & glaze the shallot

- To the pan of reserved fond, add the sliced shallot (if the pan seems dry, add a drizzle of olive oil). Season with salt and pepper. Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until softened.
- Turn off the heat. Add the worcestershire sauce (carefully, as the liquid may

splatter); stir to coat, scraping up any fond. Taste, then season with salt and pepper if desired.



### 6 Finish & serve your dish

- In a bowl, whisk together the honey (kneading the packet before opening), 1 teaspoon of warm water, and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the biscuits to be.
- 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 kale. Top the steaks with the glazed shallot. Top the biscuits with the hot honey. Top the kale with the **crispy onions** and **chopped peppers**. 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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Produced in a facility that processes crustacean shellfish,