

Pan-Seared Steaks & Hot Honey Biscuits

with Glazed Shallot & Sautéed Kale

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients*


Customized ingredients



2 Steaks 


SWAPPED FOR:



1 20-oz Pasture-Raised Ribeye Steak 

or



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



⅓ cup Crispy Onions



2 tsps Honey



½ cup Biscuit Mix



¼ tsp Crushed Red Pepper Flakes

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 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**.



2 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 the **biscuit dough** onto the oiled 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 **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until 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.



*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.

5 CUSTOMIZED STEP 4

If you chose **Ribeye Steak**

- Pat the **steak** dry with paper towels; season with salt and pepper on both sides.
- 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 both sides.
- 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 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 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!

