

Seared Steaks & Roasted Potatoes

with Balsamic-Glazed Mushrooms & Shallot

2 SERVINGS

⌚ 40-50 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 



¾ lb Potatoes



1 Shallot



4 oz Mushrooms



2 cloves Garlic



6 oz Kale



¼ cup Cream



2 Tbsps Balsamic Vinegar



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1-inch-wide wedges.
- Thinly slice the **mushrooms**.
- Peel and thinly slice the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.



2 Roast the potatoes

- Place the **potato wedges** on a sheet pan.
- Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 21 to 23 minutes, or until browned and tender when pierced with a fork.
- 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, 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 and let rest at least 5 minutes.



CUSTOMIZED STEP 3

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, 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 and let rest at least 10 minutes.

Customized Step 3 continued:

If you chose Tenderloin Steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In a medium 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 and let rest at least 5 minutes.

4 Cook & glaze the mushrooms

- While the steaks rest, to the pan of reserved fond, add the **sliced mushrooms** and **sliced shallot** in an even layer (if the pan seems dry, add a drizzle of olive oil). Cook on medium-high, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.
- Continue to cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the **vinegar** (carefully, as the liquid may splatter) and **½ cup of water**; season with salt and pepper. Cook, stirring occasionally and scraping up any fond, 5 to 7 minutes, or until the vegetables are coated and most of the liquid has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Cook & finish the kale

- Meanwhile, in a separate medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- Add the **cream** (carefully, as the liquid may splatter) and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the kale is wilted and the liquid is reduced in volume.
- Turn off the heat. Taste, then season with salt and pepper if desired.



6 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 **finished kale** and **roasted potatoes**. Top the steaks with the **glazed mushrooms**. 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, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
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