

Seared Steaks & Calabrian Chile Butter

with Roasted Potatoes & Asparagus

4 SERVINGS | 35-45 MINS

 **Blue Apron**
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Ingredients*


Customized ingredients



4 Steaks 

SWAPPED FOR:



1 20-oz Pasture-Raised Ribeye Steak 

or



4 8-oz Pasture-Raised Tenderloin Steaks 



1 1/4 lbs Potatoes



1 Red Onion



3/4 lb Asparagus



1 oz Pickled Peppadew Peppers



1/4 cup Grated Romano Cheese



1 oz Salted Butter



1/3 cup Salsa Verde



1 1/2 tsps Calabrian Chile Paste



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."

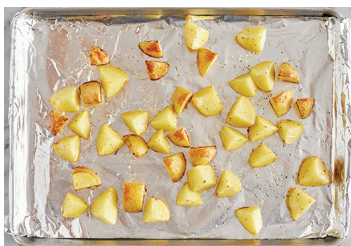
1 Prepare the ingredients

- Remove the **butter** from the refrigerator to soften.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Snap off and discard the tough, woody stem ends of the **asparagus**; cut crosswise into 2-inch pieces (keeping the pointed tips intact).
- Halve, peel, and thinly slice the **onion**.
- Roughly chop the **peppers**.



2 Roast the potatoes

- Line a sheet pan with foil.
- Place the **diced potatoes** on the foil; drizzle with **olive oil** and season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 22 to 26 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 large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 6 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 large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.

Customized step 3 continued:

- 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.

If you chose Tenderloin Steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In a large pan (nonstick, if you have one), 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 & finish the vegetables

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **asparagus pieces** and **sliced onion** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.
- Continue to cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to a large bowl; add the **roasted potatoes**, **chopped peppers**, and **salsa verde**. Stir to combine. Taste, then season with salt and pepper if desired.



5 Make the Calabrian chile butter & serve your dish

- In a bowl, combine the **softened butter** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Using a fork, mash until thoroughly combined. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **finished vegetables**. Top the steaks with the **Calabrian chile butter**. Garnish the vegetables with the **cheese**. 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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