

# Ingredients\*

Customized ingredients



**SWAPPED FOR:** 





1 ½ lbs Potatoes





Scan here to order your Blue Apron Add-ons!



<sup>1.</sup> Honey Granules, Brown Sugar, Smoked Paprika, Salt & Habanero Powder

<sup>\*</sup>Ingredients may be replaced and quantities may vary.

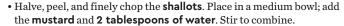
#### Share a free box & get rewarded!

Send one to a friend and get a \$20 referral credit\* once their subscription begins! Scan here to see if you have boxes to share



# Prepare the ingredients & start the sauce

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a large pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the potatoes.
- Peel the carrots; quarter lengthwise, then cut crosswise into 2-inch pieces.





- Add the diced potatoes to the pot of boiling water. Cook 17 to 19 minutes, or until tender when pierced with a fork. Turn off the
- · Drain thoroughly and return to the pot. Add the **butter** and a drizzle of olive oil. Using a fork or potato masher, mash to your desired consistency.



• Taste, then season with salt and pepper if desired. Cover to keep warm.

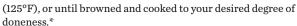
## 3 Roast & finish the carrots

- Meanwhile, line a sheet pan with foil
- Place the carrots pieces on the foil. Drizzle with olive oil and season with salt and pepper. Toss to coat; arrange in an even layer.
- · Roast 16 to 18 minutes, or until browned and tender when pierced with a fork.
- Transfer to a bowl; add as much of the spice blend as you'd like, depending on how spicy you'd like the dish to be. Toss to coat.



### 4 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



· Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

## **CUSTOMIZED STEP 4** If you chose Flank 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 4 to 6 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 and let rest at least 5 minutes.

### 5 Finish the sauce & serve your dish

- To the pan of reserved fond, add the sauce (carefully, as the liquid may splatter). Cook on medium-high, stirring frequently and scraping up any fond, 1 to 2 minutes, or until slightly thickened.
- Add the cream (shaking the packet before opening). Cook, stirring frequently, 30 seconds to 1 minute, or until combined.
- Turn off the heat. 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 mashed potatoes and finished carrots. Top the steaks with the finished sauce. 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.







Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat