

Hoisin & Ponzu Steaks

with Roasted Carrots & Garlic-Ginger Rice

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



4 Steaks 

SWAPPED FOR:



2 20-oz Ribeye Steaks 



2 Scallions



2 Tbsps Vegetarian Ponzu Sauce



1 cup Long Grain White Rice



1 piece Ginger



1 oz Salted Butter



1 Tbsp Apple Cider Vinegar



3/4 lb Carrots



2 cloves Garlic



1/4 cup Hoisin Sauce



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; quarter lengthwise, then cut crosswise into 2-inch pieces.
- Peel and roughly chop **2 cloves of garlic**.
- Peel the **ginger**; finely chop to get 1 tablespoon (you may have extra).
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



2 Roast the carrots

- Place the **carrot pieces** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 18 to 20 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook the rice

- Meanwhile, carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chopped garlic**, **chopped ginger**, and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- Add the **rice**, a **big pinch of salt**, and **2 cups of water** (carefully, as the liquid may splatter); stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



4 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In a large pan, heat **1 tablespoon 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.*



Step 4 continued:

- 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 Ribeye Steaks

- Pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In a large pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 5 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 10 minutes.

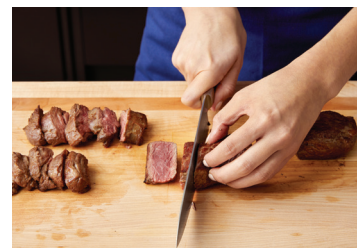
5 Make the pan sauce

- To the pan of reserved fond, add **¼ cup of water** (carefully, as the liquid may splatter). Cook on medium-high, stirring frequently and scraping up any fond, 1 to 2 minutes, or until slightly reduced in volume.
- Add the **hoisin sauce**, **ponzu sauce**, **vinegar**, and **half the butter**. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and the liquid is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



6 Finish & serve your dish

- Add the **remaining butter** to the pot of **cooked rice**; stir until melted and 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 rice** and **roasted carrots**. Top the steaks with the **pan sauce**. Garnish with the **sliced green tops of the scallions**. 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, and wheat.

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