

Chimichurri Strip Steaks

with Roasted Zucchini & Poblano Quinoa

TECHNIQUE TO HIGHLIGHT

Scoring the zucchini, or cutting shallow lines in a cross-hatch pattern, creates little pockets for salt to seep in and draw out excess moisture. This will promote browning on the zucchini and let it soak up more of the vibrant chimichurri.

DEFINITION

Chimichurri is a traditional Argentinian herb-based sauce or marinade typically used on grilled meats.



PREMIUM

2 SERVINGS

🕒 50-60 MINS



Serve a bottle of Blue Apron wine with this symbol: Bold & Spicy.

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Ingredients

 2 10-oz New York Strip Steaks

 ½ cup Tricolor Quinoa

 1 Zucchini

 1 Poblano Pepper

 1 oz Sliced Pickled Jalapeño Pepper

 ½ oz Sweet Drop Peppers

 1 bunch Parsley

 1 bunch Mint

 1 Lime

 ¼ cup Sour Cream

 ¼ cup Cilantro Sauce

 2 Tbsps Sliced Roasted Almonds



"Alexa, find Blue Apron recipes."

1 Score & salt the zucchini

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **zucchini** lengthwise. Using the tip of your knife, score the cut sides of the zucchini diagonally to form a cross-hatch pattern, about $\frac{1}{4}$ -inch deep.
- Season the cut sides with a **big pinch of salt**, then place on a paper towel-lined plate, cut side down. Set aside to release the excess liquid at least 10 minutes.



2 Prepare the ingredients & make the chimichurri

- Meanwhile, roughly chop the **sweetie drop peppers**.
- Roughly chop the **parsley** leaves and stems.
- Pick the **mint** leaves off the stems; roughly chop the leaves.
- Quarter the **lime**.
- Roughly chop the **jalapeño pepper**; thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **cilantro sauce**, **chopped mint**, **the juice of 2 lime wedges**, and **as much of the chopped jalapeño as you'd like**, depending on how spicy you'd like the dish to be. Taste, then season with salt and pepper if desired.



3 Cook the quinoa

- Add the **quinoa** to the pot of boiling water. Cook, uncovered, 20 to 22 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot. Cover to keep warm.



4 Sear the zucchini

- Meanwhile, pat the **zucchini** dry with paper towels to remove any excess moisture.
- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **prepared zucchini**, cut side down. Cook 3 to 4 minutes, or until browned.
- Carefully transfer to one side of a sheet pan, cut side down.
- Wipe out the pan.



5 Roast the vegetables

- Place the **poblano pepper** on the other side of the sheet pan. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Roast 8 to 10 minutes, or until the vegetables are browned and softened.
- Transfer to a cutting board.
- Carefully cut the **roasted zucchini** on an angle into thirds.
- When cool enough to handle, cut off and discard the stem of the **roasted poblano pepper**. Halve lengthwise; remove the ribs and seeds, then roughly chop. Thoroughly wash your hands, knife, and cutting board immediately after handling.



6 Cook the steaks & serve your dish

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned steaks**. Cook 2 to 3 minutes, or until lightly browned. Flip and cook 1 to 2 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board; let rest at least 5 minutes.
- To the pot of **cooked quinoa**, add the **sour cream**, **chopped poblano pepper**, **chopped sweetie drop peppers**, **chopped parsley**, **the juice of the remaining lime wedges**, and a drizzle of **olive oil**. Season with salt and pepper; stir to combine.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **finished quinoa** on the side. Top the quinoa with the **roasted zucchini**. Top the quinoa and steaks with the **chimichurri**. Garnish the quinoa with the **almonds**. 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.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

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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