

4 SERVINGS

4 50-60 MINS



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

blueapron.com/wine

Ingredients



4 10-oz New York Strip Steaks



1 cup Tricolor Quinoa



2 Zucchini



2 Poblano Peppers



1 oz Sliced Pickled Jalapeño Pepper



1 oz Sweety Drop Peppers



1 bunch Parsley



1 bunch Mint



1 Lime



½ cup Sour Cream



½ cup Cilantro Sauce



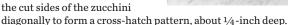
1/4 cup Sliced Roasted Almonds



"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 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



 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 sweety 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.

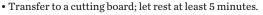
5 Roast the vegetables

- Place the poblano peppers 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 stems of the roasted poblano peppers. 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)

minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*



- To the pot of cooked quinoa, add the sour cream, chopped poblano peppers, chopped sweety 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).





