

Seared Steaks & Garlic Butter

with Oven Fries



"Steak frites," or steak with french fries, is classic French bistro fare. Tonight's steaks get another layer of rich flavor from garlic butter, spooned over them as they cook. Creamy mustard sauce is a perfect match for the rich steaks and hearty oven-roasted fries, while a simple salad adds refreshing contrast. (You may receive crisp romaine or tender butter lettuce.)

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BLUE APRON WINE PAIRING



2 cloves Garlic

2 Russet Potatoes

1 bunch Chives

3 Tbsps Creamy Mustard Sauce

2 Tbsps Butter

1 Tbsp Red Wine Vinegar

tried-and-true

kitchen tools



[Salad Spinner, Family Plan](#)

by [Zyliss](#)

Cut down on prep time with this Swiss-designed salad spinner. Why we love this: Because every Blue Apron recipe starts with "wash and dry the fresh produce". Shortcut this step with the award-winning Zyliss salad spinner. With just one pump of the lever, your greens will spin dry and be ready for step two.



How To: Slice Steak

Properly sliced steak isn't just beautiful to look at. It also ensures that the meat stays tender. You've probably heard the expression "slice the steak against the grain." But what does that mean? Check out this short video to find out!

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1 Prepare & roast the potatoes:

Place an oven rack in the center of the oven, then preheat to 450°F. Wash and dry the fresh produce. Cut the **potatoes** lengthwise into 1/2-inch-thick sticks. Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer. Roast, flipping halfway through, 22 to 24 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven.



2 Prepare the remaining ingredients:

While the potatoes roast, peel and finely chop the **garlic**. Cut off and discard the root end of the **lettuce**; roughly chop the leaves. Thinly slice the **chives**.



3 Make the vinaigrette

While the potatoes continue to roast, in a bowl, combine the **vinegar** and **1/4 of the creamy mustard sauce**. Slowly whisk in **2 teaspoons of olive oil** until well combined. Season with salt and pepper to taste.



4 Cook the steaks & make the garlic butter:

While the potatoes continue to roast, 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 and cook 4 to 5 minutes on the first side, or until lightly browned. Flip and cook 2 to 3 minutes, or until lightly browned. Add the **chopped garlic** and **butter**. Cook, frequently spooning the butter over the steaks, 1 to 2 minutes for medium-rare, or until the steaks are browned and cooked to your desired degree of doneness. Transfer the cooked steaks to a cutting board. Let rest for at least 5 minutes. Transfer the garlic butter to a bowl.



While the steaks rest, place the **chopped lettuce** in a large bowl. Add enough of the **vinaigrette** to coat the lettuce (you may have extra vinaigrette). Toss to coat; season with salt and pepper to taste.



6 Slice the steaks & serve your dish:

Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain. Serve the sliced steaks with the **roasted potatoes** and **salad**. Drizzle the steaks and potatoes with the **garlic butter**. Garnish the salad with the **sliced chives**. Serve with the **remaining creamy mustard sauce** on the side. Enjoy!