

Top Chef Seared Grassfed Steaks

with Sweet Chili-Glazed Vegetables



In this recipe, inspired by our Quickfire Challenge from *Top Chef* Season 15 on Bravo, simple grassfed steaks and rice get a sweet, tart, and spicy lift from glazed mushrooms

and bok choy. Sliced radishes, softened a bit with lime juice, finish the dish off with subtle crunch.

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2 Grassfed Strip Steaks

4 oz Cremini Mushrooms

1 1-Inch Piece Ginger

2 Tbsps Sweet Chili Sauce

tried-and-true

kitchen tools



[Large Maple Cutting Board](#)

by John Boos & Co. for Blue Apron

Built to last, this chopping board is prized by professional chefs and so gorgeous we never want to take it off the counter. Crafted with hardy American maple, this exclusive collaboration between Blue Apron and John Boos & Co. is equal parts beautiful and handy. Its durable surface won't warp and is resistant to scoring; magically, it also helps keep your blades sharper than other materials. You'll find these boards in our test kitchen—as well as professional kitchens around the world.

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1 Prepare the ingredients & make the glaze:

Wash and dry the fresh produce. Quarter the **mushrooms**. Peel and thinly slice the **shallot**. Peel and finely chop the **ginger**. Cut off and discard the root end of the **bok choy**; roughly chop. Quarter the **lime**. Cut off and discard the ends of the **radishes**; thinly slice into rounds. Place in a bowl and top with **the juice of 1 lime wedge** and a drizzle of olive oil; season with salt and pepper. Stir to coat. In a bowl, combine the **ponzu sauce**, **sweet chili sauce**, **sugar**, **1/4 cup of water**, and **as much of the soy marinade as you'd like**.



In a medium pot, combine the **rice**, **a big pinch of salt**, and **1 1/2 cups of water**; heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 12 to 14 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.



While the rice cooks, pat the **steaks** dry with paper towels; season with salt and pepper on both sides. In a large pan, heat 2 tablespoons of olive oil on medium-high until hot. Add the seasoned steaks and cook 4 to 5 minutes per side for medium-rare, 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 for at least 5 minutes.



4 Cook the vegetables:

While the steaks rest, add 1 tablespoon of olive oil to the pan of reserved fond; heat on medium-high until hot. Add the **quartered mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned and slightly softened. Add the **sliced shallot** and **chopped ginger**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.



5 Glaze the vegetables:

Add the **glaze** and **chopped bok choy** to the pan; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the glaze is slightly thickened and the vegetables have softened. Turn off the heat and stir in **the juice of the remaining lime wedges**. 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 **cooked rice** and **glazed vegetables**. Garnish with the **marinated radishes** (draining before adding). Enjoy!