

MARLEY SPOON



Beef Crostini with Whipped Blue Cheese

Onion Jam & Chives

 40-50min  2 Servings

These crostini are too delicious to have just one! Thinly sliced onions cook low and slow to achieve a deep caramelization. The addition of vinegar, sugar, and tamari renders a sweet and tangy onion jam. We whip blue cheese, ricotta, and sour cream to form a decadent spread. Tender sirloin steak takes centerstage atop toasted crostini finished with chives. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

What we send

- 1 yellow onion
- ½ oz tamari soy sauce ³
- 1 baguette ¹
- garlic
- 1 oz blue cheese crumbles ²
- 4 oz ricotta ²
- 1 oz sour cream ²
- ½ lb pkg sirloin steak
- ¼ oz fresh chives

What you need

- butter ²
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)
- sugar
- olive oil

Tools

- small saucepan
- rimmed baking sheet
- food processor or handheld electric mixer
- medium skillet

Allergens

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

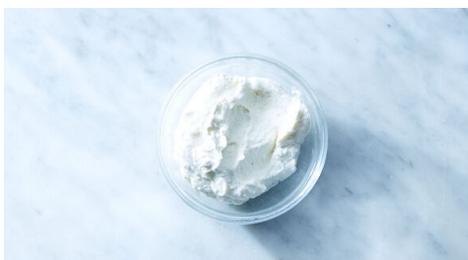
Calories 350kcal, Fat 18g, Carbs 29g, Protein 18g



1. Caramelize onions

Preheat oven to 400°F with a rack in the center. Halve and thinly slice **onion**.

In a small saucepan, melt **2 tablespoons butter** over medium-high heat. Add onions and **a pinch of salt**. Cook, stirring frequently, until softened and translucent, 2-3 minutes. Lower heat to medium-low and cook, stirring occasionally, until dark brown and caramelized, 25-30 minutes.



4. Whip blue cheese

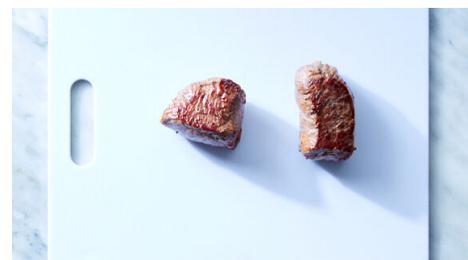
Using a food processor or handheld electric mixer, whip **blue cheese**, **ricotta**, and **sour cream** on high speed until smooth, light, and fluffy, 1-2 minutes (if using a hand mixer, it will still be a little chunky). Season to taste with **salt** and **pepper**; transfer to a small bowl.



2. Cook onion jam

If **onion juices** on the bottom of pan start getting too dark, deglaze with **1 tablespoon water**, scrape up browned bits from bottom of pan, and continue cooking.

Once onions are caramelized, add **2 tablespoons water**, **1 tablespoon each of vinegar and sugar**, and **1 ½ teaspoons tamari**. Cook until onions leave a trail when drawn with a spoon and have a jammy consistency, 2-4 minutes.



5. Cook steaks

Pat **steaks** dry, then season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks and cook until well browned and medium-rare, 2-4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



3. Bake crostini

While **onions** cook, cut **bread** into ¼-inch slices. Brush with **oil**; arrange in a single layer on a rimmed baking sheet.

Bake on center oven rack until golden-brown and crisp, 10-15 minutes. While still warm, rub top of **crostinis** with **1 large garlic clove**.



6. Assemble & serve

Thinly slice **chives**. Slice **steaks** as thin as possible against the grain.

Assemble **crostini** with a **dollop of whipped blue cheese**, **onion jam**, **1-2 pieces of sliced steak**, and a **sprinkle of chives**. Enjoy!