

Blue Cheese Steak Frites Bites

PREP TIME: 20 minutes

TOTAL TIME: 30 minutes

YIELD: about 30 steak bites

INGREDIENTS

16-ounce package frozen waffle fries	1 teaspoon Herbs de Provence
¼ cup blue cheese, plus more for garnish	Black pepper
½ cup sour cream	1 tablespoon steak seasoning
1 teaspoon Dijon mustard	12-ounce sirloin or favorite steak cut
1 teaspoon Worcestershire sauce	Baby arugula or spinach

PREPARATION

1. Preheat oven to 450 degrees and cook waffle fries according to package directions, then keep warm.
2. Meanwhile, combine blue cheese, sour cream, mustard, Worcestershire sauce, Herbs de Provence, and black pepper, then refrigerate.
3. Season steak on both sides and cook in a skillet over high heat until medium rare (internal temperature of 130 degrees) about 3 to 5 minutes per side depending on thickness. Remove steak from heat, cover with foil and allow to rest 5 minutes before thinly slicing across the grain.
4. To assemble, arrange baked waffle fries on a platter. Top each fry with arugula, a dollop of blue cheese sauce and 1 to 2 slices of steak. Sprinkle with more blue cheese and, if desired, cracked black pepper.



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