

Steak Tartines

with Spinach Pesto
& Summer Squash

PREP TIME: 10 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

An easy spinach pesto elevates tonight's tartines, or French open-faced sandwiches. We're finely chopping sautéed spinach, helping it blend with parmesan, bright lemon juice, and olive oil—perfect for topping layers of savory beef and rustic, oven-toasted bread. We're seasoning the warm bread with a clove of garlic, a simple way to imbue the tartines with more aromatic flavor. A side of sautéed summer squash (yours may be green or grey zucchini, or yellow squash) tossed with more pesto rounds out the dish.



MATCH YOUR BLUE APRON WINE:



Bold & Spicy

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
DICED BEEF



2 oz
SPINACH



1
PUGLIESE
BREAD ROUND



1 clove
GARLIC



1
LEMON



1
SUMMER SQUASH

Did You Know?

This bread is named for the region of Puglia in southeast Italy.

KNICK KNACKS:



2 oz
FONTINA CHEESE



1 Tbsp
CAPERS



2 Tbsp
GRATED
PARMESAN
CHEESE



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare the ingredients:

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Quarter and deseed the lemon.
- Cut the bread into four 1-inch-thick slices (you may have extra bread).
- Peel the garlic.
- Quarter the squash lengthwise; cut crosswise into 1-inch-thick pieces.
- Small dice the fontina cheese (discarding any rind).
- Roughly chop the capers.



2 Cook the spinach & make the pesto:

- In a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **spinach** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted.
- Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer to a cutting board and finely chop.
- Transfer the chopped spinach to a medium bowl; add the **parmesan cheese** and the **juice of 2 lemon wedges**. Slowly stir in enough olive oil to create a rough paste; season with salt and pepper to taste. Wipe out the pan.



3 Make the garlic toasts:

- Place the **bread** on a sheet pan. Drizzle with olive oil and season with salt and pepper; turn to thoroughly coat. Toast in the oven 7 to 8 minutes, or until lightly browned and crispy. Leaving the oven on, remove the toasted bread from the oven.
- When cool enough to handle, carefully rub 1 cut side of each toasted bread slice with the **whole garlic clove**; discard the clove.



4 Cook & dress the squash:

- While the bread toasts, in the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the **squash**. Cook, without stirring, 2 to 3 minutes, or until browned; season with salt and pepper.
- Continue to cook, stirring occasionally, 3 to 5 minutes, or until browned and slightly softened.
- Transfer to a medium bowl and add **half the pesto**. Toss to coat; season with salt and pepper to taste. Wipe out the pan.



5 Cook the beef:

- Pat the **diced beef** dry with paper towels.
- In the same pan, heat 1 teaspoon of olive oil on high until hot. Add the beef in a single, even layer; season with salt and pepper. Cook, without stirring, 1 to 2 minutes, or until browned.
- Continue to cook, stirring constantly, 1 to 2 minutes, or until browned and just cooked through. Turn off the heat.



6 Toast the tartines & plate your dish:

- Evenly top the **garlic toasts** with the **cooked beef**. Evenly top with the **fontina cheese** and **capers**. Toast in the oven 2 to 4 minutes, or until the cheese has melted. Remove from the oven.
- Divide the toasted tartines between 2 dishes. Top with the **remaining pesto**. Serve with the **dressed squash** and **remaining lemon wedges** on the side. Enjoy!