

# Oregano Steaks & Tzatziki Panzanella

with Pickled Onion

2 SERVINGS

35-45 MINS

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## Ingredients

Customized ingredients



2 Steaks 

SWAPPED FOR:



2 10-oz No Added Hormones NY Strip Steaks 



1 Tbsp Sugar



1 tsp Whole Dried Oregano



1 Small Baguette



1 Red Onion



½ cup Tzatziki<sup>1</sup>



2 Persian Cucumbers



1 oz Pitted Niçoise Olives



1 Tbsp Red Wine Vinegar

## Cook along on the app



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<sup>1</sup> cucumber-yogurt sauce

\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Large dice the **baguette**.
- Halve, peel, and thinly slice the **onion**.
- Wash and dry the **cucumbers**; halve lengthwise, then cut crosswise into 1/2-inch pieces.
- Roughly chop the **olives**.
- In a bowl, combine the **cucumber pieces, chopped olives, and 1 tablespoon of olive oil**. Season with salt and pepper; stir to coat.



## 2 Make the croutons & start the panzanella

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced baguette**; season with salt and pepper. Cook, stirring frequently, 7 to 9 minutes, or until browned and toasted.
- Transfer to a large bowl. Add the **dressed cucumbers**; stir to combine.
- Wipe out the pan.



## 3 Pickle the onion

- Meanwhile, in a small pot, combine the **vinegar, sugar, and 3/4 cup of water**; season with salt and pepper. Whisk to combine.
- Add the **sliced onion**. Heat to boiling on high.
- Once boiling, cook, stirring occasionally, 1 to 2 minutes, or until combined and the onion is coated.
- Turn off the heat. Set aside to cool at least 10 minutes. Taste, then season with salt and pepper if desired.



## 4 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and the **oregano**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.\*
- Transfer to a cutting board; let rest at least 5 minutes.



## 5 CUSTOMIZED STEP 4 If you chose Strip Steaks

- Meanwhile, pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and the **oregano**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 2 to 3 minutes, or until browned. Flip and cook 1 to 2 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.\*
- Transfer to a cutting board; let rest at least 5 minutes.

## 5 Finish the panzanella & serve your dish

- While the steaks rest, reserving **1 tablespoon of the pickling liquid**, drain the **pickled onion**.
- To the bowl of **dressed cucumbers and croutons**, add the **tzatziki, pickled onion, and reserved pickling liquid**; stir to combine.
- Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **finished panzanella**. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.



Try it on the grill

This recipe provides cooking instructions for your stove or oven, but it can also be prepared on the grill! Scan this QR code for helpful tips on how to adjust cooking times and adapt this recipe.



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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