

Grilled Steaks & Panzanella

with Olives & Parmesan

4 SERVINGS

⌚ 30-40 MINS

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Ingredients

Customized ingredients



4 Steaks 

SWAPPED FOR:



4 Flank Steaks 



¼ cup Grated Parmesan Cheese



1 Tbsp Italian Seasoning¹



2 Small Baguettes



4 Persian Cucumbers



2 Tbsps Sherry Vinegar



½ lb Grape Tomatoes



1 oz Pitted Niçoise Olives



¼ cup Mayonnaise

Cook along on the app



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¹ Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.

Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



1 Prepare the ingredients

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Halve the **baguettes**.
- Halve the **tomatoes**.
- Quarter the **cucumbers** lengthwise; cut crosswise into 1/2-inch pieces.
- Roughly chop the **olives**.
- In a large bowl, combine the **halved tomatoes, cucumber pieces, chopped olives, vinegar, and 1 tablespoon of olive oil**. Season with salt and pepper; stir to coat.



2 Make the croutons & start the panzanella

- Drizzle the cut sides of the **halved baguettes** with **2 teaspoons of olive oil**.
- Add to the grill and toast 1 to 2 minutes per side, or until lightly charred.
- Transfer to a cutting board; large dice.
- Transfer the **croutons** to the bowl of **prepared vegetables**.



3 Grill the steaks

- Pat the **steaks** dry with paper towels; drizzle with **olive oil** and season on both sides with salt, pepper, and **half the Italian seasoning**.
- Grill 4 to 5 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.



CUSTOMIZED STEP 3 If you chose Flank Steaks

- Grill the steaks as directed.

4 Finish the panzanella & serve your dish

- While the steaks rest, to the bowl of **vegetables and croutons**, add the **mayonnaise, cheese, and remaining Italian seasoning**; 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.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: 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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