





F YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) and instructions tailored to you.*

Ingredients

Customized ingredients









1/4 cup Grated Parmesan Cheese



2 Tbsps Mayonnaise



1 Tbsp Smoky Spice Blend²



1 Small Baguette



2 Scallions



3 Tbsps Romesco Sauce1



1 ½ Tbsps Golden



1 Red Onion



4 oz Grape Tomatoes



1 Tbsp Sherry Vinegar



2 Tbsps Sliced Roasted Almonds



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

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.



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 tomatoes; place in a large bowl. Add the vinegar and raisins; season with salt and pepper. Toss to coat.



- Halve the baguette.
- \bullet Peel the onion and cut crosswise into $1\!/\!_2\text{-inch-thick}$ rounds, keeping the layers intact.
- Cut off and discard the root ends of the scallions.
- In a bowl, combine the romesco sauce and mayonnaise.

2 Grill the steaks

- Pat the **steaks** dry with paper towels; drizzle with olive oil and season on both sides with salt, pepper, and enough of the spice blend to coat (you may have extra).
- 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 2 If you chose Flank Steaks

- Grill the steaks as directed.

3 Grill the baguette & vegetables

- Meanwhile, drizzle the halved baguette with olive oil and season with salt and pepper.
- Place the onion rounds and prepared scallions in a bowl. Drizzle with olive oil and season with salt and pepper; turn to coat.



- Grill the seasoned onion rounds 3 to 4 minutes per side, or until charred and softened.
- Grill the seasoned baguette and scallions 1 to 2 minutes per side, or until lightly charred and the scallions are softened.
- Transfer to a cutting board.

4 Make the panzanella

- Medium dice the grilled baguette.
- Roughly chop the grilled onion and scallions.
- · Transfer to the bowl of seasoned tomatoes. Add the romesco mayo; toss to combine.
- · Taste, then season with salt and pepper if desired.

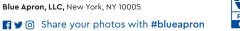


5 Slice the steaks & serve your dish

- Find the lines of muscle (or grain) on the rested steaks; slice crosswise against the grain.
- Serve the sliced steaks with the panzanella. Garnish with the almonds and cheese. 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.



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