

# Grilled Steaks & Romesco Panzanella

with Almonds & Parmesan

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**  
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## Ingredients

Customized ingredients



2 Steaks 

SWAPPED FOR:



2 Flank Steaks 



¼ cup Grated Parmesan Cheese



2 Tbsps Mayonnaise



1 Tbsp Smoky Spice Blend<sup>2</sup>



1 Small Baguette



2 Scallions



3 Tbsps Romesco Sauce<sup>1</sup>



1 ½ Tbsps Golden Raisins



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](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup> contains almonds   <sup>2</sup> Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder  
\*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 **tomatoes**; place in a large bowl. Add the **vinegar** and **raisins**; season with salt and pepper. Toss to coat.
- Halve the **baguette**.
- Peel the **onion** and cut crosswise into 1/2-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.

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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