

# Smoky Steaks & Romesco Panzanella

with Almonds & Parmesan

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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🔄 IF 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



2 Steaks 🔄

SWAPPED FOR:



2 10-oz No Added Hormones NY Strip 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 Sweet or Yellow Onion



4 oz Grape Tomatoes



1 Tbsp Sherry Vinegar



2 Tbsps Sliced Roasted Almonds



Serve with Blue Apron wine that has this symbol  
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## 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.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.
- Large dice the **baguette**.
- Halve and peel the **onion**; cut into 1/2-inch-wide wedges.
- Cut the **scallions** crosswise into 1-inch pieces.
- In a bowl, combine the **romesco sauce** and **mayonnaise**.



## 2 Roast the vegetables

- Place the **onion wedges** and **scallion pieces** on a sheet pan; drizzle with **olive oil** and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 12 to 14 minutes, or until the vegetables are lightly browned and tender when pierced with a fork.
- Remove from the oven.



## 3 Make the croutons & start the panzanella

- Meanwhile, 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 the bowl of **seasoned tomatoes**.
- Wipe out the pan.



## 4 Cook the steaks

- Pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- 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 and let rest at least 5 minutes.



### ↺ CUSTOMIZED STEP 4 If you chose Strip Steaks

- Pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- 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 and let rest at least 5 minutes.

## 5 Make the panzanella

- While the steaks rest, to the bowl of **seasoned tomatoes and croutons**, add the **roasted vegetables** and **romesco mayo**; toss to combine.
- Taste, then season with salt and pepper if desired.



## 6 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.



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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