

# Steaks & Panzanella

with Olives & Parmesan

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients\*


Customized ingredients



2 Steaks 


### SWAPPED FOR:



1 20-oz Pasture-Raised Ribeye Steak 

or



2 10-oz No Added Hormones NY Strip Steaks 



1 Small Baguette



1 oz Pitted Niçoise Olives



2 Tbsps Mayonnaise



1 Tbsp Red Wine Vinegar



2 Persian Cucumbers



4 oz Grape Tomatoes



$\frac{1}{4}$  cup Grated Parmesan Cheese



1 Tbsp Italian Seasoning<sup>1</sup>



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





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Large dice the **baguette**.
- Halve the **tomatoes**.
- Quarter the **cucumbers** lengthwise, then cut crosswise into 1/2-inch pieces.
- Roughly chop the **olives**.
- In a large bowl, combine the **halved tomatoes, cucumber pieces, and chopped olives**; add the **vinegar** and **1 tablespoon of olive oil**. Season with salt and pepper; stir to coat.



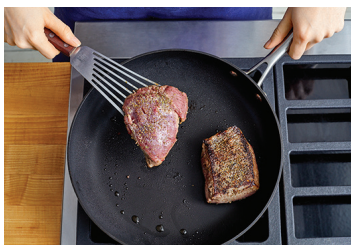
## 2 Make the croutons & start the panzanella

- 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 the bowl of **prepared vegetables**.
- Wipe out the pan.



## 3 Cook the steaks

- Pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and **half the Italian seasoning**.
- 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.



## 4 CUSTOMIZED STEP 3

### If you chose Ribeye Steak

- Pat the **steak** dry with paper towels; season on both sides with salt, pepper, and **half the Italian seasoning**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steak. Cook 5 to 8 minutes per side 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 10 minutes.

### If you chose Strip Steaks

- Pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and **half the Italian seasoning**.
- 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.

## 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](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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