

# Seared Steaks & Romesco Panzanella

with Almonds & Parmesan

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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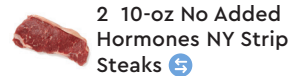
## Ingredients\*


Customized ingredients



2 Steaks 

### SWAPPED FOR:



2 10-oz No Added Hormones NY Strip Steaks 



¼ cup Grated Parmesan Cheese



1 Tbsp Sherry Vinegar



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



1 Small Baguette



1 Yellow Onion



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



1 ½ Tbsps Golden Raisins



4 oz Grape Tomatoes



2 Scallions



2 Tbsps Mayonnaise



2 Tbsps Sliced Roasted Almonds



Serve with Blue Apron wine that has this symbol  
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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 and peel the **onion**; cut into 1/2-inch-wide wedges.
- Cut the **scallions** crosswise into 1-inch pieces.
- Large dice the **baguette**.
- Halve the **tomatoes**; place in a large bowl. Add the **vinegar** and **raisins**; season with salt and pepper. Toss to coat.
- 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

- 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; 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; 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.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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