

# Bold Steaks

with Romesco Panzanella, Almonds & Parmesan

4 SERVINGS

30-40 MINS

DREAMWORKS  
**PUSS IN BOOTS**

THE LAST WISH

ONLY IN THEATERS

**Blue Apron**

blueapron.com



## Ingredients\*

Customized ingredients



4 Steaks

SWAPPED FOR:



1 20-oz Pasture-Raised Ribeye Steak



2 Small Baguettes



1 Yellow Onion



1/2 lb Grape Tomatoes



2 Bell Peppers



2 Scallions



1/4 cup Grated Parmesan Cheese



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



2 Tbsps Sherry Vinegar



1/4 cup Mayonnaise



2 Tbsps Sliced Roasted Almonds



3 Tbsps Golden Raisins



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

1. contains almonds 2. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder  
\*Ingredients may be replaced and quantities may vary.

## Your journey starts here

We're partnering with Dreamworks' *Puss in Boots: The Last Wish* to bring you bold flavors and family fun! Gather your team of fearless adventurers, follow the map on the backside of this card, and get ready for an epic meal!

[#letsblueapron](#) [#pussinboots](#)

MEALTIME MAP



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Preheat the oven 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 **baguettes**.
- Halve and peel the **onion**; cut into ½-inch-wide wedges.
- Cut the **scallions** crosswise into 1-inch pieces.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then cut lengthwise into 2-inch pieces.
- In a bowl, combine the **romesco sauce** and **mayonnaise**.



## 2 Roast the vegetables

- Place the **onion wedges**, **pepper pieces**, 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 large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced baguettes**; 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 the **spice blend**.
- 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 Ribeye Steak

- Pat the **steak** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot. Add the seasoned steak. Cook, turning occasionally, 8 to 10 minutes, or until lightly browned.
- Transfer to a separate sheet pan. Roast in the oven 5 to 9 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 10 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!



Mealtime  
• magic

## PUSS' Pro Tip

**Cooking's more fun together!** Get your heroes-in-training involved in the cooking process by having them stir the mayo sauce and toss the cooked salad ingredients. Ready for more family fun? Head to the theater to see *Puss In Boots: The Last Wish* in theaters December 21, 2022! Learn more by scanning the QR code.



\*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.