

# Steaks & Panzanella

with Olives & Feta

4 SERVINGS

30-40 MINS

 **Blue Apron**  
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## Ingredients\*


Customized ingredients



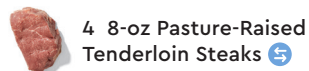
4 Flank Steaks 


### SWAPPED FOR:



2 10-oz No Added Hormones NY Strip Steaks 

or



4 8-oz Pasture-Raised Tenderloin Steaks 



2 Small Baguettes



4 Persian Cucumbers



½ lb Grape Tomatoes



1 oz Pitted Niçoise Olives



1 ½ oz Feta Cheese



2 Tbsps Sherry Vinegar



¼ cup Mayonnaise



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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<sup>1</sup> 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

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **baguettes**.
- Halve the **tomatoes**.
- Quarter the **cucumbers** lengthwise; cut crosswise into 1/2-inch pieces.
- Roughly chop the **olives**.
- In a large bowl, combine the **halved tomatoes, cucumber pieces, chopped olives, vinegar**, and **1 tablespoon of olive oil**. Season with salt and pepper; stir to coat.



## 2 Make the croutons & start the panzanella

- Line a sheet pan with foil.
- Place the **diced baguettes** on the foil; drizzle with **olive oil** and season with salt and pepper.
- Toast in the oven 5 to 7 minutes, or until lightly browned and crispy.
- Transfer to the bowl of **prepared vegetables**.



## 3 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and **half the Italian seasoning**.
- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 2 to 4 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 5 minutes.



## CUSTOMIZED STEP 3

### If you chose Strip Steaks

- Meanwhile, pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and **half the Italian seasoning**.
- In a large 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.

### If you chose Tenderloin Steaks

- Meanwhile, pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and **half the Italian seasoning**.
- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 6 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 5 minutes.

## 4 Finish the panzanella & serve your dish

- While the steaks rest, to the bowl of **vegetables and croutons**, add the **mayonnaise, cheese** (crumbling before adding), 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.

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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, sesame, and wheat.  
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