

# Steaks & Panzanella

with Olives & Feta

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
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## Ingredients\*


Customized ingredients



2 Steaks 


SWAPPED FOR:



2 8-oz Pasture-Raised  
Tenderloin Steaks 

or



1 20-oz Pasture-Raised  
Ribeye Steak 



1 Small Baguette



2 Persian Cucumbers



4 oz Grape Tomatoes



1 oz Pitted Niçoise  
Olives



1 ½ oz Feta Cheese



1 Tbsp Red Wine  
Vinegar



2 Tbsps Mayonnaise



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



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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

- 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, chopped olives, vinegar** and **1 tablespoon of olive oil**. Season with salt and pepper; stir to coat.



## ↩ CUSTOMIZED STEP 1

*If you chose Tenderloin Steaks*

- Prepare the ingredients as directed in Step 1.

*If you chose Ribeye Steak*

- Place an oven rack in the center of the oven; preheat the oven to 450°F.
- Prepare the ingredients as directed in Step 1.

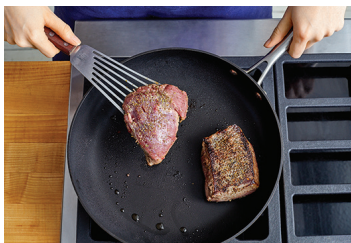
## 2 Make the croutons & start the panzanella

- 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, 6 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 3

*If you chose Tenderloin 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 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.

*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, turning occasionally, 8 to 10 minutes, or until browned.
- Leaving any browned bits (or fond) in the pan, transfer to a sheet pan.
- Roast in the oven 5 to 9 minutes for medium-rare (125°F), or until cooked to your desired degree of doneness.\*
- Transfer to a cutting board; let rest at least 10 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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