



Cook-Out Steak

with Tomato-Ciabatta Panzanella Salad

20-30min 2 Servings

If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from the heat source. Place ciabatta directly on the oven rack and toast until lightly charred, 1-3 minutes per side (watch closely as broilers vary). Heat 1 tablespoon oil in a large skillet over medium-high, add steaks and cook until well browned and medium-rare, 4-6 minutes per side.

What we send

- 1 container grape tomatoes
- garlic (use 2 large cloves)
- 1 shallot (use half)
- 1/4 oz fresh parsley
- 1 ciabatta roll 1
- 2 sirloin steaks
- harissa spice blend (use 1 1/2 tsp)

What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- grill or grill pan

Allergens

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 530kcal, Fat 31g, Carbs 38g, Proteins 34g



1. Prep ingredients

Halve **tomatoes** lengthwise. Finely chop **1 teaspoon garlic** and reserve **1 whole clove** for step 5. Thinly slice **half of the shallot** (save rest for own use). Pick **parsley leaves** from stems, then finely chop stems; set aside whole parsley leaves for step 6.



2. Marinate tomatoes

In a medium bowl, stir to combine **tomatoes, parsley stems, chopped garlic, sliced shallots, 2 tablespoons oil, and 1 tablespoon vinegar**. Season to taste with **salt** and **pepper**. Set aside to marinate until step 6.



3. Prep ciabatta

Preheat a grill or grill pan to high. Cut **ciabatta** crosswise to make 3 pieces. Brush on both sides with **oil** and season with **salt** and **pepper**.



4. Grill steaks

Pat **steaks** dry, then rub with **oil** and sprinkle all over with **salt** and **1 1/2 teaspoons harissa spice blend**. Add steaks to grill or grill pan and cook until well browned and medium-rare, 3-5 minutes per side (or longer if desired). Transfer to a cutting board to rest until ready to serve.



5. Grill ciabatta

Grill **sliced ciabatta** on grill or grill pan until lightly charred and toasted, 1-3 minutes per side (watch closely). Remove from grill, then rub with **reserved whole garlic clove**. Tear ciabatta into 2-inch pieces.



6. Finish & serve

Add **grilled ciabatta pieces** and **whole parsley leaves** to bowl with **marinated tomatoes**, tossing to combine. Season to taste with **salt** and **pepper**. Thinly slice **steaks**, if desired. Serve with **panzanella salad** alongside. Enjoy!