



Sirloin Steak & Almond Romesco

with Tomato Bruschetta



20-30min



2 Servings

Romesco sauce, a staple of Catalan cuisine, originated in the port city of Tarragona. It was created to be eaten with fish, but also pairs well with meat and grilled vegetables. Romesco traditionally consists of tomatoes, peppers, and almonds, but we substitute almond butter for a creamier finish. This romesco is so good that we serve it with both the steak and the bruschetta!

What we send

- 10 oz pkg sirloin steaks
- garlic
- ¼ oz fresh parsley
- 2 oz roasted red pepper
- 2 plum tomatoes
- 1 pkt almond butter ¹⁵
- 1 ciabatta roll ¹

What you need

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

Tools

- grill or grill pan

Cooking tip

Don't have a grill? Cook steaks in an oiled skillet over medium-high until lightly charred and medium-rare, 2-4 minutes per side. Preheat broiler with a rack in upper third. Broil bread until toasted.

Allergens

Wheat (1), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 570kcal, Fat 31g, Carbs 31g, Protein 41g



1. Dry brine steaks

Preheat a grill to high, if using.

Pat **steaks** dry, then rub with **oil**. Season all over with **salt** and **pepper**. Let steaks sit until step 6.

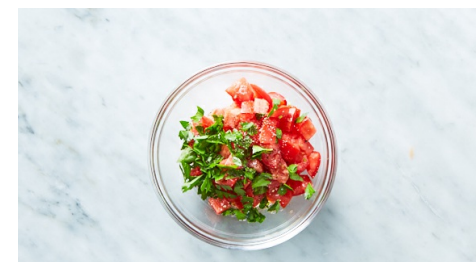


2. Prep ingredients

Finely chop **1 teaspoon garlic**; halve a second large garlic clove and reserve for step 5.

Coarsely chop **parsley leaves** and finely chop **stems**, keeping them separate.

Finely chop **roasted red peppers**. Cut **tomatoes** into ½-inch pieces.



3. Make tomato salad

In a medium bowl, combine **tomatoes**, **chopped parsley leaves**, **1 tablespoon oil**, **1 teaspoon vinegar**, and **a generous pinch each of salt and pepper**. Let sit, stirring occasionally, until step 5.



4. Make romesco

In a small bowl, combine **chopped garlic**, **roasted peppers**, and **parsley stems**, **1 tablespoon oil**, and **2 teaspoons vinegar**.

Add **all of the almond butter** and stir until smooth. Season to taste with **salt** and **pepper**.



5. Grill bread

Preheat a grill pan over high, if using. Cut **ciabatta** crosswise into ½-inch thick slices; brush with **oil**. Add ciabatta to grill or grill pan, turning occasionally, until crisp and charred in spots, 4-5 minutes.

Rub cut side of ciabatta with **reserved whole garlic clove**, then sprinkle with **salt**. Transfer to plates and reduce heat to medium. Spread **⅓ of the romesco** onto bread.



6. Finish & serve

Add **steaks** to grill or grill pan; cook until lightly charred and medium-rare, 3-4 minutes per side (or longer for thicker steaks).

Transfer steaks to plates; slice, if desired. Spoon **tomato salad** onto **bread**, sprinkle with **salt**, and drizzle with **any remaining tomato dressing** from bottom of bowl. Serve **remaining romesco** on the side. Enjoy!