



Steak Tagliata

with Arugula, Parm & Toasted Almonds



20-30min



2 Servings

Tagliata is a popular way to serve steak in Italy—and it couldn't be more simple (or delicious). Here, we don't stray far from tradition; the meat is marinated in garlic, olive oil, black pepper, and lemon zest, then seared. The flavorful steak comes with a peppery arugula salad studded with almonds, Parmesan, and toasty bread on the side.

What we send

- garlic
- 1 lemon
- ¾ oz Parmesan ⁷
- 10 oz pkg sirloin steaks
- 1 oz sliced almonds ¹⁵
- ¼ oz Italian seasoning
- 2 mini French rolls ¹
- 3 oz arugula

What you need

- olive oil
- kosher salt & ground pepper
- sugar
- butter ⁷

Tools

- box grater or microplane
- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Milk (7), Tree Nuts (15).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 58g, Carbs 26g,
Protein 44g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Finely chop **1 teaspoon garlic**. Finely grate **1 teaspoon lemon zest** into a medium bowl, then squeeze **2 tablespoons lemon juice** into a second medium bowl. Cut any remaining lemon into wedges. Coarsely grate **Parmesan** on the large holes of a box grater.



4. Season oil & toast bread

In a small bowl, combine **1½ tablespoons oil** and **½ teaspoon Italian seasoning**; season with **salt** and **pepper**. Cut 4 slices into each **roll** crosswise, stopping halfway down (don't cut through). Place rolls on a foil-lined rimmed baking sheet; brush tops and inside of slices with **seasoned oil**. Bake on center oven rack until toasted, about 5 minutes (watch closely as ovens vary).



2. Marinate steaks

Add **chopped garlic, 1 tablespoon oil**, and a **generous pinch each of salt and pepper** to bowl with **lemon zest** and stir to combine. Pat **steaks** dry; add to bowl and poke with a fork several times. Rub marinade into steaks and set aside until step 5.



5. Sear steaks & dress salad

Scrape and discard marinade from **steaks**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add steaks and cook until browned all over and medium-rare, 3-4 minutes per side (or longer for desired doneness). Place steaks on a cutting board to rest. Add **arugula** to medium bowl with **almonds and dressing**; toss to combine.



3. Prep dressing & almonds




Add **2 tablespoons oil** and a **pinch of sugar** to bowl with **lemon juice**; whisk to combine. Season to taste with **salt**. Reserve **2 tablespoons of the dressing** in a small bowl. Heat **almonds** in a medium skillet over medium-high. Cook, shaking occasionally, until toasted and fragrant, 3-5 minutes (watch closely); transfer to medium bowl with dressing. Reserve skillet for step 5.



6. Make pan sauce & serve

Add **reserved dressing** and **1 tablespoon each of butter and water** to same skillet over medium-low. Cook, whisking, until butter is melted, 1-2 minutes; remove from heat. Thinly slice **steaks**, if desired. Serve steaks with **pan sauce** spooned on top. Top **arugula salad** with **Parmesan**, and serve alongside. Pass **crusty bread** and any **lemon wedges** at the table. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**