

# MARLEY SPOON



## Steak Tagliata

with Arugula, Parmesan & 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 sliced almonds, Parmesan, and toasty bread on the side.



## What we send

- 1 lemon
- ¾ oz Parmesan <sup>1</sup>
- 10 oz pkg sirloin steaks
- 1 oz sliced almonds <sup>2</sup>
- ¼ oz Italian seasoning
- 2 mini French rolls <sup>3</sup>
- 3 oz arugula

## What you need

- olive oil
- kosher salt & ground pepper
- sugar
- butter <sup>1</sup>
- garlic

## Tools

- box grater
- medium skillet
- rimmed baking sheet
- aluminium foil

## Allergens

Milk (1), Tree Nuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

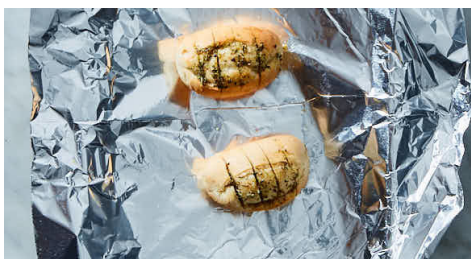
## Nutrition per serving

Calories 790kcal, Fat 58g, Carbs 26g, Protein 45g



### 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 2nd 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**; stir to combine. Pat **steaks** dry, then add to bowl and poke steaks with a fork several times (this helps the marinade penetrate the meat). 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** and toss to combine.



### 3. Prep dressing & almonds

Whisk **2 tablespoons oil** and **a pinch of sugar** into bowl with **lemon juice**. Season dressing 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 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!