

One-Pan Steak & Pepperonata

with Cheesy Hasselback Rolls



20-30min



2 Servings

Pepperonata is a tangy, slightly sweet preparation of mixed peppers and onions and it is the perfect foil to a tender steak. We took inspiration from hasselback potatoes to create the sliced, cheesy, crispy-topped rolls that accompany the steak and peppers in this dish. We recommend using the toasted rolls to soak up any of the caper butter you might find lingering on your plate. Cook, relax, a...

What we send

- sirloin steak
- red bell pepper
- red onion
- garlic clove
- ½ oz capers ¹⁷
- 1 mini French roll ¹
- ¾ oz Parmesan ⁷

What you need

- butter ⁷
- coarse kosher salt
- freshly ground pepper
- red wine vinegar
- sugar

Tools

- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 743kcal, Fat 50g, Carbs 34g,
Protein 39g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Trim ends from **onion**, then halve, peel, and thinly slice lengthwise through the core (about 1½ cups). Halve **pepper**, remove stem, core and seeds, then thinly slice. Peel and finely chop **1 large garlic clove**, (about ½ tablespoon). Finely grate **Parmesan**.



4. Bake rolls

Using a serrated knife, make 3 slices into each **roll**, stopping halfway down (don't cut through). Transfer to a foil-lined baking sheet. Rub rolls with **1 tablespoon oil**. Sprinkle **cheese** on top of rolls, gently pushing some of the cheese into the slits with your fingers. Bake in upper third of oven until golden-brown and the cheese is melted, 8-10 minutes.



2. Sauté peppers & onions

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **peppers, onions, garlic, ½ teaspoon salt**, and **¼ teaspoon pepper**. Cover and cook, stirring occasionally, until peppers are softened, 8-10 minutes, reducing heat if browning too quickly.



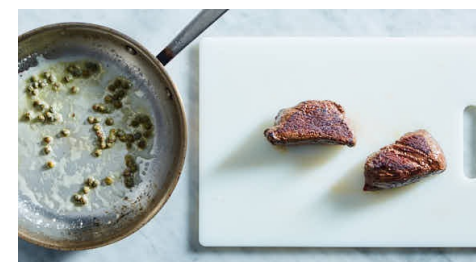
5. Cook steaks

Pat **steaks** dry and pound to an even thickness if necessary, then season all over with **¾ teaspoon salt** and **¼ teaspoon pepper**. Heat **1 teaspoon oil** in same skillet over medium-high. Transfer steaks to skillet. Cook until browned and medium-rare, 3-5 minutes per side. Transfer steaks to a cutting board. Let rest 5 minutes.



3. Finish pepperonata

Sprinkle **1½ teaspoons sugar** over the **peppers**, stirring to combine. Stir in **1 tablespoon vinegar** and **2 tablespoons water**. Cook until liquid reduces by half, about 30 seconds. Transfer to heatproof bowl and cover to keep warm. Reserve skillet for step 5.



6. Finish & serve

Add **capers** and **1 tablespoon butter** to same skillet. Cook, stirring, until the butter melts and the capers are fragrant, about 30 seconds. Remove skillet from the heat. Very thinly slice **steaks** across the grain. Spoon **caper-butter sauce** over top, and serve with **pepperonata** and **cheesy rolls** alongside. Enjoy!