



Steak & Almond Romesco

with Tomato Bruschetta



20-30min



2 Servings

If you don't have a grill or grill pan, these tender steaks are just as tasty when cooked on the stovetop. Heat 1 tablespoon oil in a heavy skillet over medium-high. Add steaks and cook until lightly charred and medium-rare, 2-4 minutes per side (or longer for your desired doneness). Preheat broiler with a rack in the upper third. Broil ciabatta directly on upper oven rack until toasted, 1-2 minutes (watch closely).

What we send

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

What you need

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

Tools

- grill or grill pan

Allergens

Tree Nuts (1), Wheat (2). 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



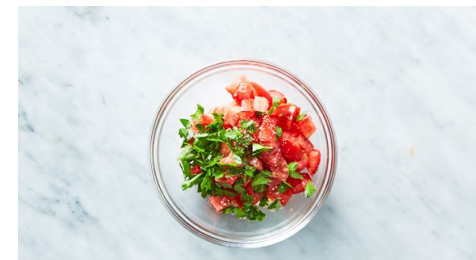
1. Dry brine steaks

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 and 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!