

# MARLEY SPOON



## Grilled Steak Crostini

with Romesco Sauce & Charred Scallions



40-50min



2 Servings

This elevated appetizer is ready to impress! The star of this dish is the romesco, a highly flavorful and versatile sauce originating from the Catalan region of Spain. A blend of roasted red peppers, almonds, and paprika, the rich spread perfectly complements tender slices of steak atop toasted baguette slices. Charred scallion and a sprinkle of parsley are the perfect finishing touches. (2-p serves 4; 4-p serves 8)



## What we send

- 1 baguette <sup>1</sup>
- garlic
- ¼ oz fresh parsley
- 2 (1 oz) salted almonds <sup>2</sup>
- 1 plum tomato
- 5 scallions
- 10 oz pkg coulotte steak
- 4 oz roasted red peppers
- ¼ oz smoked paprika

## What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar

## Tools

- grill, grill pan, or skillet
- rimmed baking sheet
- food processor or blender

## Allergens

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

## Nutrition per serving

Calories 0kcal



### 1. Bake crostini

Preheat oven to 400°F with a rack in the center position. Preheat grill to high, if using.

Trim 1-inch sections off **end pieces of bread**; cut remaining into ¼-inch slices. Brush end pieces and slices with **oil**; arrange in a single layer on a rimmed baking sheet. Bake on center rack until golden-brown and crisp, 10-15 minutes.



### 4. Grill steak

Pat **steak** dry; season with **salt** and **pepper**. Grill steak until well browned and medium-rare (125°F internally), 3-4 minutes per side or longer for desired doneness. Using tongs, hold steak on its side and grill fat side down until golden brown and crisp, 1-2 minutes. Transfer to cutting board to rest for at least 5 minutes.



### 2. Prep ingredients

Set aside **end pieces** for step 5. While still warm, rub **remaining crostini** with **1 large garlic clove**.

Pick **parsley leaves** from stems and finely chop; discard stems. Coarsely chop **half of the almonds**. Cut **tomato** in half lengthwise (save half for own use). Trim **scallions**, leaving whole. Lightly coat tomato and scallions with **oil**; season with **salt** and **pepper**.



### 5. Make romesco

Meanwhile, in the bowl of a food processor, combine **peppers, tomato, remaining almonds, bread end pieces, 1 small garlic clove, 2 tablespoons oil, 1 tablespoon vinegar**, and **½ tablespoon paprika**.

Process until a thickened paste forms with a consistency similar to mayonnaise, 1-2 minutes. Season to taste with **salt** and **pepper**.



### 3. Grill tomato & scallion

Preheat grill pan to high, if using. Brush grill grates or grill pan with **oil**.

Grill **tomato**, cut side down, until charred on both sides and beginning to soften, 4-5 minutes per side. Transfer to a plate; remove skin. Grill **scallions** until lightly charred, 2-3 minutes per side. Transfer to a cutting board; cut into 2-inch sections.



### 6. Assemble & serve

Thinly slice **steak**.

Assemble **crostini** with **romesco, steak, and scallions**; sprinkle with **chopped almonds** and **parsley**. Enjoy!