



Seared Steak Panzanella

with Romaine & Dijon Vinaigrette



20-30min



2 Servings

Panzanella is a Tuscan-style salad full of crunchy toasted bread, crisp veggies, and tender greens. This riff turns an already hearty salad into a dinner-worthy plate thanks to tender slices of seared steak and wedges of romaine lettuce. We top this salad with a homemade yogurt dressing for a creamy, protein-packed bite.

What we send

- garlic
- ¼ oz fresh parsley
- 2 scallions
- 2 (¼ oz) Dijon mustard
- 4 oz Greek yogurt ¹
- 1 mini baguette ^{2,3}
- 10 oz pkg beef tenderloin
- 1 radish
- 1 plum tomato
- 1 romaine heart

What you need

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

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 630kcal, Fat 34g, Carbs 49g, Protein 36g



1. Prep ingredients

Preheat broiler with a rack in the center.

Finely chop **2 teaspoons garlic**. Coarsely chop **parsley leaves and stems**. Trim **scallions**, then thinly slice. In a medium bowl, combine **parsley, scallions, Dijon mustard, 3 tablespoons oil, 2 tablespoons vinegar, 1 teaspoon of the garlic**, and **a pinch each of salt and pepper**. Set **herby vinaigrette** aside until step 4.



4. Cook steaks

Pat **steaks** dry and season all over with **salt and pepper**. Heat **1 tablespoon oil** in medium skillet over medium-high. Add steaks and cook until browned and medium-rare, 2-3 minutes. Transfer to bowl with **herby vinaigrette** and toss to coat. Set aside to marinate until step 6.



2. Make garlic-yogurt sauce

In a small bowl, combine **yogurt, remaining chopped garlic**, and **2 tablespoons water**. Season to taste with **salt and pepper**.



5. Assemble salad

Thinly slice **radishes**. Cut **tomato** into 1-inch pieces. Quarter **romaine lettuce** lengthwise. Arrange **lettuce, sliced radishes, tomatoes**, and **toasted bread** on a platter.



3. Toast baguette

Tear **baguette** into 1-inch pieces and drizzle with **oil**; spread out in a single layer on a rimmed baking sheet. Toast on center oven rack, flipping halfway through, until browned, 3-4 minutes (watch closely as broilers vary).



6. Assemble & serve

Remove **steaks** from **herby vinaigrette**, then thinly slice. Place **steak** on top of **salad**; drizzle **remaining herby vinaigrette** and **garlic-yogurt sauce** on top. Enjoy!