



Loaded Hero

with Grilled Steak & Tomato



20-30min



2 Servings

We've borrowed this loaded hero recipe from "Martha Stewart's Grilling." Don't have a grill or grill pan? That's not a problem. This recipe is just as tasty when cooked under the broiler. For step 5, preheat broiler with top rack 6 inches from heat source. Transfer seasoned tomatoes to a rimmed baking sheet and broil, flipping once, until lightly charred, 2-4 minutes. Toast the rolls directly o...

What we send

- plum tomatoes
- fresh basil
- garlic
- baby arugula
- sirloin steaks

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 740.0kcal, Fat 37.0g, Proteins 35.0g, Carbs 64.0g



1. Season steaks

Season **steaks** all over with $\frac{1}{2}$ **teaspoon salt** and **a few grinds pepper**. Set aside at room temperature until step 3.



4. Make salad

Meanwhile, in a medium bowl, whisk together **1 tablespoon each oil and vinegar**. Season to taste with **salt and pepper**. Add **arugula**, and toss to coat. Set aside until step 6.



2. Prep ingredients

Cut **tomato** crosswise into $\frac{1}{4}$ -inch thick slices. Pick **basil leaves** from stems, discarding stems. Cut **rolls** in half lengthwise. Peel and finely grate $\frac{1}{4}$ **teaspoon garlic** into a small bowl. Whisk **2 tablespoons oil** into garlic. Brush the cut side of each roll with **garlic oil**.



5. Grill tomatoes & bread

Lightly brush **tomatoes** all over with **oil** and season with $\frac{1}{2}$ **teaspoon salt** and **a few grinds pepper**. Grill, turning once, until lightly charred, about 1 minute per side. Add **rolls** to grill cut-side down, and toast until charred, 1-2 minutes. Transfer the top of each roll to a plate; flip bottom pieces, and grill until charred, about 1 minute more.



3. Grill steaks

Heat a grill, grill pan, or skillet over high. Add $\frac{1}{2}$ **tablespoon oil** to a medium skillet over medium-high, if using. Add **steaks** to grill, grill pan, or skillet and cook, turning once, until lightly charred on both sides, 3-4 minutes per side for medium-rare. Transfer to a board, cover loosely with foil, and let rest until step 6.



6. Finish & serve

Thinly slice **steaks**. Layer **some of the arugula salad, sliced steak, basil leaves, and grilled tomato slices** on **bottom rolls**, then top with **remaining bread**. Serve alongside **remaining arugula salad**. Enjoy!