

Bloody Mary Steak Salad

with Caramelized Tomatoes



20-30min



4 Servings

This dinner calls on all of the iconic flavors of a Bloody Mary—tangy horseradish, umami-filled Worcestershire sauce, crisp celery, and concentrated tomato juice—but puts them on your plate, instead of in your glass! Steaks and plum tomatoes are seared to perfection and then served with crisp romaine lettuce, and doused in a horseradish-garlic vinaigrette that will make your mouth sing. Cook, r...

What we send

- horseradish ^{6,12}
- Worcestershire sauce ⁴
- romaine hearts
- garlic
- red wine vinegar
- flank steak
- celery
- plum tomatoes

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

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

Fish (4), Soy (6), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 428kcal, Fat 30g, Carbs 13g, Proteins 25g



1. Prep ingredients

Thinly slice **celery** on a diagonal. Cut **romaine** in half, lengthwise, then cut crosswise into ½-inch ribbons; discard end. Peel and finely chop **1 large clove garlic**. Halve **tomatoes** lengthwise; season cut sides well with **salt** and **pepper**.



4. Glaze steaks

Pour **Worcestershire sauce** over **steaks** in skillet, and use a spoon to continuously baste steaks with the sauce until it is evaporated and steaks are glazed, about 1 minute. Transfer steaks to a cutting board to rest.



2. Make vinaigrette

In a medium bowl, combine **vinegar**, **chopped garlic**, **horseradish**, **¼ cup plus 2 tablespoons olive oil**, **½ teaspoon salt**, and **a few generous grinds pepper**. Transfer **3 tablespoons dressing** to a small bowl and reserve for step 6. Add **sliced celery** to **remaining dressing** to marinate until ready to use.



5. Sear tomatoes

Immediately add **tomatoes** to same skillet, cut side-down. Cook until tomatoes are well charred on cut-side, 3-5 minutes.



3. Cook steaks

Pat **steaks** dry and season on both sides with **½ teaspoon each salt and pepper**. Heat **2 tablespoons oil** in a large, heavy skillet over medium-high heat. Cook steaks until well browned and medium-rare, about 4 minutes per side.



6. Finish & serve

Slice **steaks** against the grain. Toss **romaine** with **marinated celery**. Divide **steak**, **tomatoes**, and **salad** between plates. Drizzle **tomatoes** and **steak** with **reserved dressing** as well as **any accumulated steak drippings** from cutting board. Enjoy!