



Steak and Almond Romesco

with Tomato Bruschetta



20-30min



2 Servings

Romesco is a classic Spanish sauce made from roasted almonds (or toasted bread) and roasted red peppers. They get whizzed in a blender or smashed in a mortar and pestle to make a creamy sauce. We've made it easier and quicker by sending already roasted peppers and...wait for it...almond butter! No blender necessary. You're welcome!

What we send

- garlic
- sirloin steaks
- roasted red pepper
- fresh parsley
- plum tomatoes

What you need

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

Tools

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 580kcal, Fat 32g, Carbs 39g, Proteins 38g



1. Dry brine steak

Pound **steaks** to an even thickness if necessary, then pat dry and rub with **oil**. Season with **½ teaspoon salt** and **several coarse grinds pepper**. Let sit until step 6.



4. Make romesco

In a small bowl, combine **roasted peppers, chopped garlic, parsley stems, 2 teaspoons vinegar**, and **1 tablespoon oil**. Add **almond butter** and whisk until smooth and emulsified. Season to taste with **salt and pepper**.



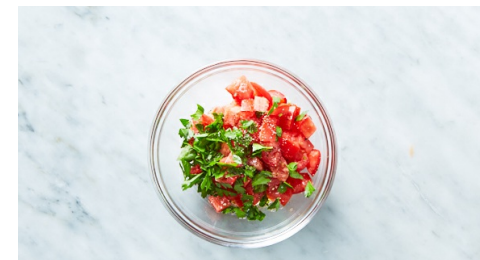
2. Prep ingredients

Peel **2 large cloves garlic**; finely chop 1 clove, leaving keep 2nd clove whole. Finely chop **parsley stems** and coarsely chop **leaves**, keeping them separate. Finely chop **roasted peppers**. Cut **tomatoes** into ½-inch pieces.



5. Grill bread

Preheat a grill or grill pan over high. Cut **ciabatta** crosswise into ½-inch thick slices and brush with **oil**. Grill, turning occasionally, until crisp and charred in spots, 4-5 minutes. Rub one side with **whole garlic clove** and sprinkle with **salt**. Transfer to plates and reduce heat to medium. Spread **⅓ of the romesco** onto bread.



3. Make tomato salad

In a medium bowl, combine **tomatoes, chopped parsley leaves, 1 teaspoon vinegar** (save rest for step 4), **1 tablespoon oil**, and a **generous pinch each salt and pepper**. Let sit until step 5, stirring occasionally.



6. Grill steaks

Add **steaks** and grill until until lightly charred, about 3 minutes per side for medium-rare (or longer for thicker steaks). Transfer **steaks** to plates. 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!