



LOW CARB

LOW CALORIE

Steak and Almond Romesco

with Tomato Bruschetta



20-30min



4 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
- flank steak
- plum tomatoes
- fresh parsley
- roasted red pepper

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 460kcal, Fat 22g, Carbs 35g, Proteins 30g



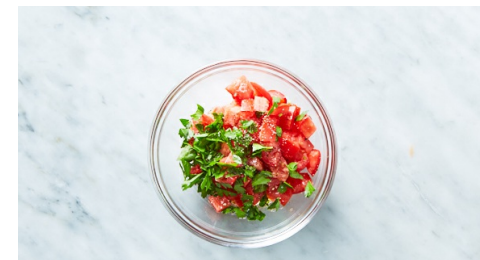
1. Dry brine steak

Pat **steaks** dry and rub with **oil**. Season with $\frac{1}{2}$ **teaspoon salt** and **several coarse grinds pepper**. Let sit until step 6.



2. Prep ingredients

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



3. Make tomato salad

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



4. Make romesco

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



5. Grill bread




Preheat a grill or grill pan over high. Cut **ciabatta** crosswise into $\frac{1}{2}$ -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 $\frac{1}{3}$ of the **romesco** onto bread.



6. Grill steaks

Add **steaks** and grill until until lightly charred, 4-5 minutes per side for medium-rare. Transfer **steaks** to plates. Spoon **tomato salad** onto **bread**, sprinkle with **salt**, and drizzle with **any remaining tomato dressing** from bottom of the bowl. Serve **remaining romesco** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://www.marleyspoon.com)    **#marthaandmarleyspoon**