



BACKYARD GRILL BOURBON STEAK WITH CHIVE BUTTER

plus Tomato & Grilled Zucchini Panzanella

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Ciabatta

Contains: Soy, Wheat



1 | 2

Zucchini



¼ oz | ¼ oz

Chives



4 oz | 8 oz

Fresh Mozzarella
Contains: Milk



1 | 2

Tomato



10 oz | 20 oz

Bavette Steak



10.8 g | 20.16 g

Brown Sugar
Bourbon Seasoning



5 tsp | 10 tsp

Balsamic Glaze



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

PANZANELLA

A Tuscan bread salad with fresh summer
veggies, turned smoky-delicious here
thanks to your grill



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 790



STIR IT UP

In step 5, you'll make a compound butter for topping your grilled steak. This one has chives, salt, and pepper, but the sky's the limit when it comes to flavor pairings! Try lemon zest + parsley for chicken, or honey + cinnamon for pancakes.

BUST OUT

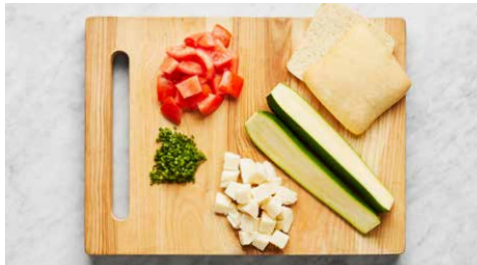
- Grill pan (if not using a grill)
- Paper towels
- Small bowl
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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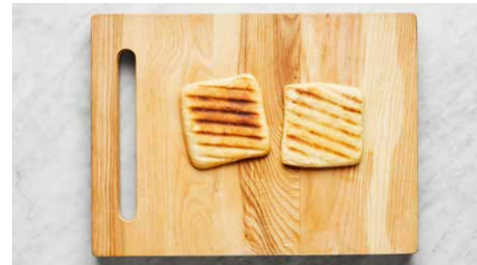
1 PREP

- Preheat a **well-oiled** grill or grill pan to medium-high heat. Place **2 TBSP butter (4 TBSP for 4 servings)** in a small microwave-safe bowl and bring to room temperature. **Wash and dry produce.**
- Halve **ciabatta** crosswise. Trim and halve **zucchini** lengthwise. Mince **chives**. Dice **mozzarella** into ½-inch pieces. Dice **tomato** into ½-inch pieces.
- Pat **steak*** dry with paper towels; season all over with **Brown Sugar Bourbon Seasoning, salt,** and **pepper.** Set aside.
- **COOKING ALTERNATIVE:** Adjust rack to top position and preheat oven to 425 degrees. Dice **ciabatta** into 1-inch pieces. Trim and dice **zucchini** into ½-inch pieces.



4 GRILL STEAK

- Grill **steak** to desired doneness (we suggest 4-8 minutes per side, but grills can vary).
- Transfer to a cutting board to rest for at least 5 minutes.
- **COOKING ALTERNATIVE:** Heat a **drizzle of oil** in pan used for zucchini over medium-high heat. Add **steak** and cook to desired doneness, 5-7 minutes per side. **TIP:** If steak begins to brown too quickly, reduce heat to medium.



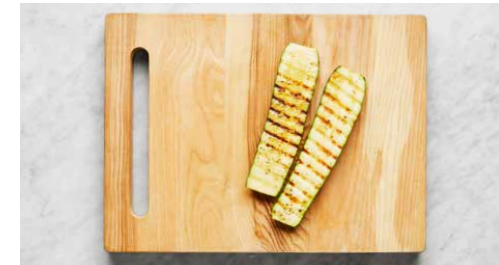
2 GRILL BREAD

- Coat **ciabatta** with a **drizzle of oil** and season with **salt** and **pepper.**
- Grill until golden brown and crispy, 2-3 minutes per side.
- Transfer to a cutting board.
- **COOKING ALTERNATIVE:** Toss **diced ciabatta** on a baking sheet with a **large drizzle of olive oil, salt,** and **pepper.** Toast on top rack until lightly golden, 7-9 minutes.



5 MAKE CHIVE BUTTER & SALAD

- While steak rests, stir **half the chives** into bowl with **softened butter.** (TIP: If **butter is not yet softened, microwave for 5-10 seconds.**) Season with **salt** and **pepper.**
- Once **ciabatta** has cooled, dice into 1-inch pieces.
- Dice grilled **zucchini** into ½-inch pieces. Transfer to a large bowl.
- To bowl with zucchini, add **mozzarella, tomato,** and remaining chives. Toss with a **drizzle of balsamic glaze (save the rest for serving)** and a **drizzle of olive oil** until coated. Season with **salt** and **pepper.**



3 GRILL ZUCCHINI

- Coat **zucchini** with a **drizzle of oil** and season with **salt** and **pepper.**
- Grill until tender, 4-5 minutes per side.
- Transfer to a cutting board.
- **COOKING ALTERNATIVE:** Heat a **drizzle of oil** in a large pan over medium-high heat. Add **diced zucchini** and season with **salt** and **pepper.** Cook, stirring often, until browned and tender, 4-7 minutes. Transfer to a large bowl.



6 FINISH & SERVE

- Slice **steak** against the grain.
- Add **ciabatta** to bowl with **salad.** Toss to combine. Season with **salt** and **pepper.**
- Divide steak and **panzanella** between plates. Top steak with **chive butter.** Drizzle panzanella with **remaining balsamic glaze** to taste and serve.

*Steak is fully cooked when internal temperature reaches 145°.