




# NEW YORK STRIP STEAK PANZANELLA

with Arugula, Heirloom Tomatoes, and Garlic Croutons



**HELLO**  
**PANZANELLA**  
 A Tuscan-style salad that's all about the garlicky ciabatta croutons

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 900

-  Shallot
-  Heirloom Grape Tomatoes
-  Garlic
-  Beef Demi-Glace (Contains: Milk)
-  Arugula
-  Ciabatta Bread (Contains: Wheat)
-  Thyme
-  New York Strip Steak
-  Balsamic Vinegar

## START STRONG

If you don't have a microwave, warm the garlic and olive oil in a small pan over medium heat—this step is essential to bringing out the best flavor in the croutons.

## BUST OUT

- 2 Large bowls
- Baking sheet
- Large pan
- Paper towel
- Olive oil (11 tsp | 22 tsp)
- Butter (4 tsp | 8 tsp)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot 1 | 2
- Ciabatta Bread 2 | 4
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Thyme ¼ oz | ¼ oz
- Garlic 2 Cloves | 2 Cloves
- New York Strip Steak 10 oz | 20 oz
- Beef Demi-Glace 1 | 2
- Balsamic Vinegar 2 TBSP | 4 TBSP
- Arugula 2 oz | 4 oz

## HELLO WINE



**PAIR WITH**  
Le Franc Pays d'Oc  
Cabernet Sauvignon, 2016

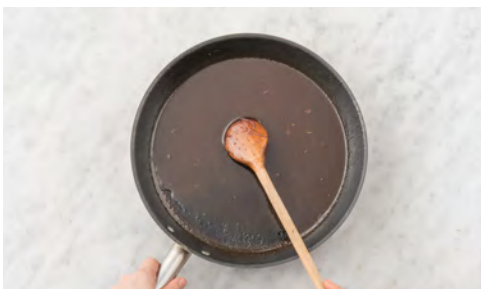
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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 400 degrees. Peel **shallot**, then thinly slice into rings. Cut **ciabattas** into 1-inch cubes. Halve **tomatoes** lengthwise. Strip **thyme** leaves from stems until you have 1 tsp; reserve remaining sprigs. Thinly slice **garlic**, then place in a large bowl with **2 TBSP olive oil** and microwave on high until fragrant, about 30 seconds.



## 4 MAKE SAUCE

Remove **steak** from pan and set aside on a plate to rest. Discard **thyme sprigs**. Lower heat under pan to medium low, then stir in ⅓ cup **water**, **demi-glace**, and **1 TBSP balsamic vinegar** (we sent more). Simmer until slightly thickened, about 2 minutes. Add **1 tsp butter** and stir until melted. Season with **pepper**.

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## 2 TOAST BREAD AND SHALLOT

Add **ciabattas** and **stripped thyme leaves** to bowl with **garlic mixture**. Toss to coat. Spread on one half of a baking sheet. Place **shallot** on other half and toss with a drizzle of **olive oil**. Season both with **salt** and **pepper**. Bake in oven until shallot is soft and ciabattas are toasted, 8-10 minutes.



## 5 TOSS PANZANELLA

Discard any pieces of **garlic** stuck to ciabattas. Toss **tomatoes** in another large bowl with remaining **balsamic vinegar** and **1 TBSP olive oil**. Season with **salt** and **pepper**. Add **shallot**, **ciabattas**, **arugula**, and any **resting juices** from steak on plate. Season with salt and pepper. **TIP:** Add a drizzle of olive oil if salad seems dry.



## 3 COOK STEAK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Pat **steak** dry with a paper towel. Season all over with **salt** and **pepper**. Add to pan and cook until browned on bottom, 2-4 minutes. Add **1 TBSP butter** and **thyme sprigs**. Flip steak, tilt pan toward you, and continuously spoon butter over steak until cooked to desired doneness, 2-4 minutes more.



## 6 FINISH AND PLATE

Thinly slice **steak** against the grain. Divide **panzanella** between plates, then top with steak. Drizzle with **sauce** and serve.

## SENSATIONAL!

Between the sauce and the juicy steak, this meal is literally dripping with flavor.

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