



NEW YORK STRIP STEAK PANZANELLA

with Watercress, Heirloom Tomatoes, and Garlic Croutons



HELLO

PANZANELLA

A Tuscan-style salad that's all about the garlicky ciabatta croutons.



Shallot



Ciabatta Bread
(Contains: Wheat)



Thyme



Beef Demi-Glace
(Contains: Milk)



Watercress



Garlic



Heirloom Grape
Tomatoes



New York
Strip Steak



Balsamic Vinegar

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 910

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
- Plate
- 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
- Watercress 2 oz | 4 oz

HELLO WINE

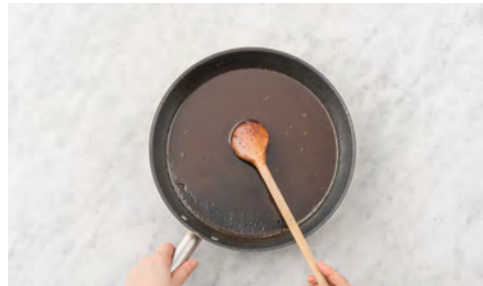


PAIR WITH
Strato Paso Robles
Cabernet Sauvignon, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



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**.



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



5 TOSS PANZANELLA
Discard any pieces of **garlic** stuck to **ciabattas**. Toss **tomatoes** in a large bowl with remaining **balsamic vinegar** and **1 TBSP olive oil**. Season with **salt** and **pepper**. Add **shallot**, **ciabattas**, **watercress**, 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 towards you, and continuously spoon butter over steak until cooked to desired doneness, 2-4 minutes more.



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

LUSCIOUS!

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



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