



### **Savvy Recipe of the Week**

This week's feature is **Panzanella with Grilled Steak** that gets tossed with a blue cheese vinaigrette. Panzanella is an Italian salad, most commonly found in Tuscany, which features crusty, stale bread that has been moistened, either by being pre-soaked or with the vinaigrette which the salad is dressed with. It's usually served in the spring and summer using garden-fresh ingredients like tomatoes and cucumbers. The recipe we like also uses grilled steak, which makes it a light, yet filling, easy-to-prepare weeknight meal.

### **Panzanella with Grilled Steak**

#### **The croutons:**

1/2 loaf of crusty Italian bread (like ciabatta) cut into 1/2-inch-thick slices that have been brushed with olive oil

Kosher salt and freshly ground black pepper to taste

2 Cloves of peeled garlic that have been cut in half

#### **The vinaigrette:**

6 Tbsp. extra-virgin olive oil

6 Tbsp. crumbled bleu cheese

4 Tbsp. white wine vinegar

#### **The salad:**

4 cups of mixed greens to your liking

1 cup grape tomatoes (halved\_

1 cup seeded and sliced cucumber

1/4 cup thinly sliced red onion

1/4 cup pitted and quartered kalamata olives (optional)

1 Tbsp. capers (optional)

Any other vegetable that you enjoy in your salad

Crumbled blue cheese

#### **The steak:**

2 Medium sized (4-5 oz) New York Strip Steaks

Olive Oil for drizzling on steaks

Salt and pepper to taste

#### **How to:**

Preheat grill to medium-high.

#### **Make the croutons:**

Brush both sides of sliced bread and sprinkle with salt and pepper. Grill the bread 1–2 minutes per side. Remove from the heat and rub both sides of bread with garlic cloves. Cut bread into cubes to form croutons. Toss with half of the vinaigrette. Set aside.

#### **Make the vinaigrette:**

Whisk the olive oil, crumbled bleu cheese and white wine vinegar together. Or, if you have a food processor, put these into it and puree. Set aside.

**Make the salad:**

Mix all of the ingredients for the salad together in a large bowl. Set aside.

**Grill the steak:**

Season the steaks with salt and pepper, and drizzle with a little olive oil. Grill, covered, to desired doneness, 4-5 minutes per side for medium-rare. Let steak rest 5 minutes and then slice into strips.

**To assemble:**

Toss the salad with the remaining vinaigrette and then place the sliced steak on top. Add a little more crumbly bleu cheese and then serve.

And here are the recommended wines:

Glass Mountain Merlot, 2005, California: **\$8.99/bottle**

Domaine De Pierredon Cotes du Rhone, 2007: **\$14.99/bottle**

Shingleback Cabernet Sauvignon, 2005, Australia: **\$19.99/bottle**