



Recipe name:

Steak Sando

Recipe description:

Steak sando with PEPPADEW® Yellow Piquanté Peppers, caramelised onions, melted Gouda cheese and mustard mayo.

Created by

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Prep Time

5 minutes

Cook Time

10 minutes

Serves:

2

Made with:

PEPPADEW® Yellow Piquanté Peppers

Course:

Lunch

Occasion:

Quick & Easy

Ingredients:

- 2x 225g sirloin steak
- 4 slices of Gouda

- Crusty bread / French stick
- 1 large white onion
- 4 tsp brown sugar
- A knob of butter
- PEPPADEW® Yellow Piquanté Peppers
- 3 tbsp mayo
- 1.5 tbsp Dijon or wholegrain mustard

Method:

1. Take your steak out of the fridge around 30 minutes before cooking to allow it to get to room temperature, and season generously with salt.
2. Next, thinly slice your white onion and your Yellow Piquanté Peppers.
3. Melt butter into a saucepan and add your onion once the butter has melted. Have your hob on a medium to low heat.
4. After a couple of minutes, add a couple of teaspoons of brown sugar once the onion has gone translucent and a small amount of water. Keep your hob on a lowish heat so the onions can caramelize, and once you are happy with them, remove them from the heat and set aside to add to your sando.
5. Next, it's time to fry your steak. Make sure the pan is piping hot then add some butter. For this recipe we cooked ours medium rare. Timings will depend on your cut, size etc. For a cut this thin it only took 1 minute 15 seconds each side.
6. Once you have cooked your steak, set it aside and cover with foil whilst you prepare the rest.
7. Slice your chosen bread in half and toast in the same pan to soak up the juices.
8. When toasted, place your pieces of Gouda on each slice of your toasted bread and put under the grill until melted (around 2-3 minutes).
9. Mix together your mayo and mustard.
10. Slice up your steak.
11. Build your sando! On the bottom of the bread, spread your sauce, add a thin layer of Yellow Piquanté Peppers, add your steak, then your onions and finally another layer of sliced peppers. Enjoy!

Serving Suggestions:

1 sandwich each.