

## Grab & Go

PREP TIME 15 MIN | COOK TIME 6 MIN | SERVES 10

### STEAK SANDWICH

#### Method

1. Pre-heat grill to high. Season steaks with salt and pepper, drizzle with oil. Place on the grill for 2-3 minutes each side or until caramelised and cooked to your liking. Rest for half the amount of cooking time.
2. Butter bread and chargrill.
3. Assemble sandwich, butter the base of the bread with aioli, top with Mescalun, followed by tomato, then steak, caramelised onions, and placed bread on top.

#### INGREDIENT LIST

##### Beef

- 1.5kg MSA graded cube roll, cut into 150g steaks (10 order)

##### Other ingredients

- Sea salt and freshly cracked black pepper
- 40mls oil
- 20 slices rustic bread
- 50g butter, softened
- 100g Horseradish aioli
- 100g Mescalun leaves
- 950g vine ripe tomatoes, sliced
- 250g caramelised onions

