



Grass fed steak sandwich

Melbourne hot sauce, chunky chips

 20 minutes

 Skill
Medium

 About
760

GATHER
YOUR **BLUE**
INGREDIENTS



Ingredients

2	4	6	 Serves
3	6	9	Desiree potatoes
50g	100g	150g	Mesclun lettuce
1 tbs	2 tbs	3 tbs	Dijon mustard
1 pkt	2 pkt	2 pkt	Crispy onions
30ml	60ml	90ml	Melbourne hot sauce
60g	120g	180g	Grated cheddar
2	4	6	Pain de mie buns
2	4	6	Minute steak

Method

! Preheat oven to 180°C

UTENSILS: Large frypan, medium frypan, oven tray



STEP 1

Wash the potatoes under cold running water for 30 seconds, and cut into 1/8 wedges as shown above.



STEP 2

Place a large frypan over high heat with 5 tablespoons of oil. Carefully add the wedges into the pan and cook for 2-3 minutes on one side. Turn over and repeat on the other side. Then, place into the oven for 20 minutes. Although most frypans are ovenproof, you may transfer to an oven tray if you prefer.



STEP 3

Place a large fry pan with 1 tablespoon of oil over a high heat. Once the pan is hot, season the steak with salt and cook for 2 minutes. Turn and repeat on the other side for a further minute. If you prefer your steak well-done, add an extra minute on each side. Remove the steak from the pan and allow to rest while you prepare the sandwich. While the steak rests, toast the buns in the oven for 4-5 minutes.



STEP 4

To make the sandwich, spread the base with mustard, then add the steak, cheese, lettuce and crispy onion. Add the hot sauce to the top of the bun.



STEP 5

To serve the dish, divide the wedges between the plates and serve alongside the steak sandwich.

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Wine Matching

Pair with an Indian Pale Ale.