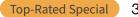


BBQ Steak Sandwiches

with Potato Wedges and Garlic-Butter Buns



pecial 35 Minutes



Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Pantry items | Pepper, unsalted butter, oil, salt

Cooking utensils 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, paper towels, parchment paper, silicone brush, 2 small bowls



Prep and roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

• Cut **potatoes** into ½-inch wedges.

- Add potatoes and 1 tbsp oil to a parchmentlined baking sheet. Season with salt, pepper and half the BBQ Seasoning, then toss to coat.(NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil and a quarter of the BBQ Seasoning per sheet.)
- Roast in the middle of the oven, flipping halfway through, until golden-brown,
 25-28 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Cook onions

- Reheat the same pan (from step 2) over medium.
- When hot, add ½ tbsp (1 tbsp) oil, then onions, remaining BBQ Seasoning and 2 tbsp (4 tbsp) water. Season with salt and pepper. Cook, stirring occasionally, until onions are tender, 4-6 min.



Cook steaks

- Meanwhile, pat **steaks** dry with paper towels. Season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ tbsp (1 tbsp) oil, then steaks. Sear until golden-brown, 1-3 min per side.
- Transfer steaks to an unlined baking sheet.
 Spread half the BBQ sauce over tops of steaks.
- Roast in the top of the oven until cooked to desired doneness, 5-8 min.**



Toast garlic-butter buns

- Meanwhile, melt 2 tbsp (4 tbsp) butter in a small microwavable bowl, or in a small pan over low heat. Add half the garlic puree (use all for 4 ppl). Season with salt and pepper, then stir to combine.
- Halve **buns**, then brush **garlic butter** onto cut sides.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up.
- Toast until golden-brown, 3-4 min. (TIP: Keep an eye on buns so they don't burn!)



Make sauce and assemble salad

- Add mayo and remaining BBQ sauce to a small bowl. Season with salt and pepper, then stir to combine.
- Add Caesar dressing to a medium bowl. Top with spring mix, then set aside. Toss to combine just before serving.



Finish and serve

- Thinly slice steaks.
- Stack onions, some salad and steak on bottom buns. Drizzle any steak resting juices over top. Close with top buns.
- Divide **sandwiches** and **potatoes** between plates.
- Serve BBQ mayo alongside for dipping.
- Serve **remaining salad** alongside.

Measurements within steps 1 tbsp 2 person (2 tbsp) 4 person oil Ingredient