













# BBQ Steak Sandwiches

with Potato Wedges and Garlic-Butter Buns

Top-Rated Special 35 Minutes



-  Top Sirloin Steak  
285 g | 570 g
-  Sandwich Bun  
2 | 4
-  Russet Potato  
2 | 4
-  Garlic Puree  
½ tbsp | 1 tbsp
-  BBQ Seasoning  
1 tbsp | 2 tbsp
-  BBQ Sauce  
4 tbsp | 8 tbsp
-  Spring Mix  
56 g | 113 g
-  Onion, sliced  
113 g | 226 g
-  Mayonnaise  
2 tbsp | 4 tbsp
-  Caesar Dressing  
2 tbsp | 4 tbsp

**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.

Ingredient quantities	56 g	113 g
	2 person	4 person

**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

Measurements  
within steps

<b>1 tbsp</b>	<b>(2 tbsp)</b>	<b>oil</b>
2 person	4 person	Ingredient

1



### 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 parchment-lined 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.)

2



### 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. **\*\***

3



### 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.

4



### 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.

5



### 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!)

6



### 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.

**\*\*** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.