











BBQ Steak Sandwiches

with Sous Vide Potatoes and Garlic-Butter Buns

20-min



-  Beef Steak
-  Sandwich Bun
-  Garlic Puree
-  BBQ Seasoning
-  BBQ Sauce
-  Baby Spinach
-  Yellow Onion
-  Sous Vide Potatoes
-  Mayonnaise



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HELLO BBQ SEASONING

This spice is the perfect blend of sweet, savoury and smoky!

Start here

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

Bust out

2 Baking sheets, measuring spoons, silicone brush, parchment paper, 2 small bowls, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Sandwich Bun	2	4
Garlic Puree	1 tbsp	2 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Baby Spinach	28 g	56 g
Yellow Onion	113 g	226 g
Sous Vide Potatoes	280 g	560 g
Mayonnaise	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

Contact

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1 Roast sous vide potatoes

- Pat **potatoes** dry with paper towels.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt, pepper** and **half the BBQ Seasoning**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 14-16 min.



4 Cook onions

- Reheat the same pan (from step 2) over medium.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions, remaining BBQ Seasoning** and **1 tbsp water** (dbl for 4 ppl). Season with **salt** and **pepper**.
- Cook, stirring occasionally, until **onions** are tender, 3-4 min.



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 oil** (dbl for 4 ppl), then **steaks**. Sear until golden-brown, 1-2 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.**



5 Toast garlic-buns

- Meanwhile, melt **2 tbsp butter** (dbl for 4 ppl) in a small microwavable bowl, or in a small pan over low heat. Add **garlic puree**. 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!)



3 Prep

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Add **mayo** and **remaining BBQ sauce** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



6 Finish and serve

- Thinly slice **steaks**.
- Stack **onions, spinach** and **steak** on **bottom buns**. Close with **top buns**.
- Divide **sandwiches** and **potatoes** between plates.
- Serve **BBQ mayo** alongside for dipping.

Dinner Solved!