



OPEN-FACE STEAK SANDWICH

with Caramelized Onion, Garlic Aioli and Roasted Sweet Potato Fries

FAMILY



HELLO CARMELIZED ONIONS

Onions are softened and cooked with balsamic vinegar to create an amazing sweet and sticky topping!

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 870



Beef Steak



Onion, sliced



Ciabatta Bun



Sweet Potato



Garlic



Mayonnaise



Balsamic Vinegar



Roma Tomato

BUST OUT

- 2 Baking Sheets
- Silicone Brush
- Peeler
- 2 Small Bowls
- Garlic Press
- Sugar (2 tsp)
- Large Non-Stick Pan
- Salt and Pepper
- Measuring Spoons
- Olive or Canola oil
- Paper Towel

INGREDIENTS

4-person

- Beef Steak 570 g
- Onion, sliced 227 g
- Ciabatta Bun 1 4
- Sweet Potato 680 g
- Garlic 10 g
- Mayonnaise 3,9 4 tbsp
- Balsamic Vinegar 9 2 tbsp
- Roma Tomato 160 g

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 63°C/145°F.



START STRONG

Preheat your oven to **450°F** (to roast the sweet potatoes and toast the buns). Start prepping when your oven comes up to temperature!



1 ROAST SWEET POTATOES

Wash and dry all produce.* Peel, then cut the **sweet potatoes** into ¼-inch matchstick fries. On a baking sheet, toss the **sweet potatoes** with **2 tbsp oil**. Season with **salt** and **pepper**. Roast in the middle of the oven, turning the **sweet potatoes** over halfway through cooking, until golden-brown, 22-24 min.



4 COOK STEAK

Heat same pan over medium-high heat. When pan is hot, add **2 tbsp oil**, then the **steak**. Pan-fry until cooked to desired doneness, 4-6 min per side. (TIP: Cook to a min. internal temp. of 63°C/145°F for medium-rare; steak size will affect doneness.**)



2 CARAMELIZE ONIONS

Heat a large non-stick pan over medium heat. When the pan is hot, add **2 tbsp oil**, then the **onions**. Cook until slightly softened, 3-4 min. Add **2 tsp sugar** and season with **salt**. Cook, stirring occasionally, until the **onions** are dark golden-brown, 9-10 min.



5 TOAST CIABATTA

Meanwhile, in another small bowl, stir together the **garlic** and **mayo**. Set aside. Halve the **ciabatta buns**. On another baking sheet, arrange the **ciabatta halves**, cut-side up. Brush each half with **1 tsp oil**. Toast in the top of the oven, until golden-brown, 4-5 min. (TIP: Keep an eye on your ciabatta so that it does not burn!)



3 FINISH ONIONS

Meanwhile, mince or grate the **garlic**. Cut the **tomatoes** into ¼-inch slices. Pat the **steak** dry with paper towels, then season with **salt** and **pepper**. When the **onions** are done, remove the pan from the heat. Add the **vinegar** and stir together until the **vinegar** coats the **onions**, 1 min. Transfer **onions** to a small bowl. Set aside. Carefully wipe pan clean.



6 FINISH AND SERVE

Thinly slice **steak**. Spread **garlic-mayo** over **ciabatta halves**, then top with **tomatoes**, **steak** and **onions**. Divide **sandwiches** between plates and serve with **sweet potato fries**.

DELICIOUS!

Classic sweet potato fries are a perfect pairing for this juicy open-face steak sammie!