



Open-Faced Steak Sandwich

with Caramelized Onion and Tomato Caprese Salad

FAMILY 30 Minutes



Beef Steak



Onion, sliced



Ciabatta Bun



Roma Tomato



Oregano



Bocconcini Cheese



Balsamic Vinegar



Garlic



Mayonnaise

HELLO CARAMELIZED ONION

Onions are softened and cooked with balsamic vinegar to create a tasty, sweet, and sticky topping!

Start Strong

Before starting, preheat your broiler to high.

Garlic Guide for Step 5:

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust Out

Large Bowl, Paper Towels, Large Non-Stick Pan, 2 Small Bowls, Baking Sheet, Aluminum Foil, Silicone Brush

Ingredients

	4 Person
Beef Steak	570 g
Onion, sliced	350 g
Ciabatta Bun	4
Roma Tomato	320 g
Oregano	14 g
Bocconcini Cheese	200 g
Balsamic Vinegar	¼ cup
Garlic	6 g
Mayonnaise	½ cup
Sugar*	2 tsp
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 our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. CARAMELIZE ONIONS

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil**, then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min. Add **2 tsp sugar** and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 6-8 min.



4. COOK STEAK

Heat the same pan over medium-high heat. When hot, add **2 tbsp oil**, then **steak**. Pan-fry, until cooked to desired doneness, 5-8 min per side.** When **steak** is done, remove pan from heat, and transfer **steak** to a plate. Loosely cover with foil and set aside to rest.



2. MAKE CAPRESE SALAD

While **onions** cook, cut **tomatoes** into ½-inch pieces. Roughly chop **2 tbsp oregano**. Toss **tomatoes, oregano, 1 tbsp vinegar** and **2 tbsp oil** in a large bowl. Season with **salt** and **pepper**. Set aside. Pat **steak** dry with paper towels, then season with **salt** and **pepper**.



5. TOAST BUNS

While **steak** cooks, peel, then mince or grate **garlic**. Stir together **mayo** and **¼ tsp garlic** (**NOTE:** Reference Garlic Guide in Start Strong) in another small bowl. Set aside. Halve **buns**. Arrange **buns**, cut-side up on a baking sheet, then brush each half with **2 tsp oil**. Toast in **middle** of oven, until golden-brown, 2-3 min. (**TIP:** Keep an eye on your buns so they don't burn!)



3. FINISH ONIONS

When **onions** are done, remove the pan from heat. Stir in **remaining vinegar**, until coated, 1 min. Transfer **caramelized onions** to a small bowl. Set aside. Carefully wipe the pan clean.



6. FINISH AND SERVE

Slice **steak**. Spread **garlic-mayo** over **toasted buns**, then top with **steak** and **caramelized onions**. Divide **open-faced sandwiches** between plates and serve with **Caprese salad**. Tear **bocconcini** into bite-sized pieces over **salad**, then season with **salt** and **pepper**.

Dinner Solved!