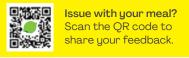


BBQ Steak Sandwiches

with Sous Vide Potatoes and Garlic-Butter Buns

Special

30 Minutes















Sous Vide Potatoes







BBQ Seasoning





Yellow Onion



Mayonnaise

Caesar Dressing



Start here

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

Measurements 1 tbsp (2 tbsp) within steps

oil Ingredient

Bust out

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

Inaredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Sandwich Bun	2	4
Sous Vide Potatoes	280 g	560 g
Garlic Puree	½ tbsp	1 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Spring Mix	56 g	113 g
Yellow Onion	113 g	226 g
Mayonnaise	2 tbsp	4 tbsp
Caesar Dressing	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.

Alleraens

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.



Roast sous vide potatoes

- Pat **potatoes** dry with paper towels.
- Add potatoes and 1 tbsp (2 tbsp) oil 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, 15-18 min.



Cook steaks

- Meanwhile, pat **steaks** dry with paper towels. Season with salt and pepper.
- Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, 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.**



Prep

- Meanwhile, peel, then cut **onion** into 1/4-inch slices.
- Add mayo and remaining BBQ sauce to a small bowl. Season with salt and pepper, then stir to combine.



- 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, 3-4 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!)



Finish and serve

- Add spring mix and Caesar dressing to a medium bowl. Toss to coat.
- Thinly slice steaks.
- Stack onions, some salad and steak on bottom buns. Close with top buns.
- Divide sandwiches and potatoes between plates.
- Serve **BBQ mayo** alongside for dipping.
- Serve remaining salad alongside.

