



Steak Sammies with Spring Salad

Top-Rated Special

Quick

25 Minutes



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Beef Steak



Double Beef Steak



Artisan Bun



Mayonnaise



Creamy Horseradish
Sauce



Whole Grain Mustard



Onion, sliced



Garlic Puree



Spring Mix



Red Wine Vinegar



Roma Tomato

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO HORSERADISH

This spicy root is in the same family as wasabi!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, measuring spoons, large bowl, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Double Beef Steak	570 g	1140 g
Artisan Bun	2	4
Mayonnaise	2 tbsp	4 tbsp
Creamy Horseradish Sauce	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Onion, sliced	113 g	226 g
Garlic Puree	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Roma Tomato	190 g	380 g
Sugar*	1 ¼ tsp	2 ½ 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 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.



Prep

- Cut **tomatoes** into ¼-inch pieces.
- Add **mayo, mustard** and **horseradish sauce** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Pat **steaks** dry with paper towels, then season with **salt** and **pepper**.

If you've opted for **double steak**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **steak**. Work in batches, if necessary.



Toast buns

- Meanwhile, halve **buns**, then arrange on an unlined baking sheet, cut-side up.
- Toast **buns** in the **top** of the oven until golden, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



Caramelize onions

- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **garlic puree** and **1 tsp** (2 **tsp**) **sugar**. Season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove from heat, then stir in **half the vinegar**.
- Transfer **onions** to a plate. Set aside.



Toss salad

- Add **1 tbsp** (2 **tbsp**) **oil**, ¼ **tsp** (½ **tsp**) **sugar** and **remaining vinegar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix** and **tomatoes**, then toss to combine.



Cook steaks

- Heat the same pan over medium-high.
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **steaks**.
- Pan-fry until cooked to desired doneness, 3-4 min per side.**



Finish and serve

- Thinly slice **steaks**.
- Spread **mustard-horseradish sauce** over **bottom buns**, then stack with **steaks** and **caramelized onions**. Close with **top buns**.
- Divide **steak sammies** and **salad** between plates.

Dinner Solved!



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