



UCOOK

Classic Steak Sandwich

with potato wedges, Dijon mayo & fried onions

Enjoy this delicious steak sandwich with Dijon and That Mayo garlic mayo, fried onions, fresh tomato, and green leaves. Served with NOMU coffee rub-coated roasted potato wedges. How could you resist?


Hands-On Time: 20 minutes

Overall Time: 30 minutes

Serves: 2 People

Chef: Ella Nasser

 Quick & Easy

 Robertson Winery | Cabernet Sauvignon

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Ingredients & Prep

400g	Potato <i>peeled (optional) & cut into wedges</i>
10ml	NOMU Coffee Rub
1	Onion
40g	Green Leaves
1	Tomato
320g	Free-range Beef Sirloin
2	Schoon Ciabattini <i>defrosted & halved</i>
10ml	Dijon Mustard
85ml	That Mayo (Garlic)

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter (optional)
Sugar/Sweetener/Honey

1. ON THE WEDGE OF GLORY Preheat the oven to 220°C. Place the potato wedges on a roasting tray, coat in oil, the rub, and seasoning. Roast in the hot oven for 25-30 minutes until cooked through and crisping up, shifting halfway.

2. CARAMELIZED ONIONS Peel and finely slice ½ the onion. Place a pan over a medium heat with a drizzle of oil and a knob of butter (optional). When hot, add the sliced onion and a sweetener of choice (to taste) and fry for 3-5 minutes until soft and starting to caramelize, shifting occasionally. While the onions are frying, rinse the green leaves and slice the tomato into thin rounds.

3. SIZZLING SIRLOIN Return the pan to a medium-high heat with a drizzle of oil. Pat the steaks dry with a paper towel. When the pan is hot, sear the steaks fat-side down, for 3-5 minutes until crispy. Then, fry for 2-4 minutes per side, or until cooked to your preference (this time frame may depend on the thickness of the steaks). During the final 1-2 minutes, baste with a knob of butter or a drizzle of oil. Remove from the pan on completion and allow to rest for 5 minutes before slicing. Lightly season the slices.

4. BUTTERY BUNS Butter the cut sides of the halved buns or drizzle with oil. Return the pan, wiped down if necessary, to a medium-high heat. When hot, add the halved buns, cut-side down, and fry for 1-2 minutes until warmed through and browned. In a bowl, combine the mustard and the mayo.

5. STEAK DINNER Time to assemble! Smear the bottom bun half with some of the Dijon mayo. Top with the tomato rounds, the caramelised onions, the steak slices, and the rinsed green leaves. Close up the bun with the other half and serve any remaining fillings on the side. Side with the roasted potato wedges and the remaining Dijon mayo for dunking. Well done, Chef!

Nutritional Information

Per 100g

Energy	618kj
Energy	148Kcal
Protein	7.2g
Carbs	18g
of which sugars	2.1g
Fibre	1.9g
Fat	3.6g
of which saturated	0.9g
Sodium	184mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites

Cook
within
4 Days