

Easy Steak Sandwich

2 servings ⌚ < 30 minutes

I may not be the best chef in the world, but I tried this recipe over the weekend, and it turned out amazing! I wanted to share it with all of you. Let me know if you give it a try! It looks more intimidating than it actually is!



Ingredients

Caramelized Onions

- 1 tablespoon olive oil
- 2 tablespoons butter
- 2 large onions, thinly sliced

Garlic Butter

- 1 tablespoon garlic powder
- 1 tablespoon olive oil
- Salt and pepper to taste
- 4 tablespoons butter (softened)

Herb Mayo

- ½ cup mayonnaise (or Greek yogurt for a healthier option)
- 1 teaspoon mustard
- 1 tablespoon dried parsley (or any dried herbs you have)
- Salt and pepper to taste

Assembly

- A handful of spinach or any salad greens
- Optional: Sliced cheese (like provolone or whatever you have)
- 2 slices of bread (your choice)

Steak

- 2 lbs of affordable steak (New York Strip or Top Sirloin work well)
- 2 teaspoons olive oil
- Salt and pepper to taste
- 2 tablespoons butter
- 3 cloves garlic (or garlic powder)



Instructions

Caramelized Onions

- In a large pan, heat the butter and olive oil over low heat.
- Add the sliced onions and stir them occasionally. Cook for about 30 minutes until they're soft and golden brown. Be patient! If they cook too fast, they might burn. Set aside when done.

Garlic Butter

- In a small bowl, mix 4 tablespoons of softened butter with the garlic powder, olive oil, and a pinch of salt and pepper. Set aside.

Herb Mayo

- In another small bowl, combine mayonnaise (or greek yogurt), mustard, parsley, and a little salt and pepper. Taste it and adjust if necessary.

Steaks

- Pat the steaks dry with paper towels. Season both sides generously with salt and pepper (add steak seasoning if you like).
- Heat a pan over medium heat and add olive oil. When it's hot, lower the heat to medium-low and add the steaks.
- Sear each side for 4 minutes. For more flavor, sear the edges for about 1 minute each. Adjust the cooking time if you want it more well-done!
- Lower the heat and add the garlic butter mixture to the pan. Tilt the pan to let the butter pool on one side and spoon it over the steaks continuously for extra flavor.
- After cooking, transfer the steaks to a cutting board and let them rest for 10 minutes before slicing.

Assembly

- Toast your bread slices to your liking.
- Spread the Herb Mayo on the bottom slice of bread.
- Layer on some spinach, then add the sliced steak, top with cheese if, and finish with the caramelized onions.
- Place the second slice of bread on top.

****Optional:**** If you want to keep it simple, you can skip the cheese and just enjoy it on one slice of bread, like a hotdog!