

THE ULTIMATE STEAK SANDWICH



Serves 4

½ cup (125g) S&W Whole Egg Mayonnaise

1 clove garlic, crushed

1 brown onion, sliced

2 tbs olive oil

4 x 125g fillet steaks

Salt & ground black pepper

8 slices sour dough bread

50g rocket

2 vine ripened tomatoes, sliced

Combine S&W mayonnaise and garlic in small bowl, set aside. Combine onion and 1 tbs oil, then cook until golden.

Steak. Cover the steaks with non-stick baking paper. Flatten with mallet or rolling pin until 1cm thick. Brush steaks with olive oil, season with salt & pepper. Grill steaks for 2 mins each side. Remove and cover with foil.

Sandwich. Grill bread until toasted. Spread with garlic mayo then top with rocket, tomato, steak & onion. Top with remaining toasted bread.

