Ultimate Steak Sandwich

Ingredients

1 tbsp *Carla's Montreal Steak Seasoning*
2 onions
2 cloves garlic
250g mushrooms
2 x 200g steaks
4 ciabatta rolls
Rocket leaves
Mayonnaise, Mustard
2 tbsp olive oil, 2 tbsp butter

SERVES **4**

PREP TIME **25 mins**

COOKING TIME **approx 5 mins (medium rare steak)**

Instructions

- Thinly slice the onions and slice the mushrooms. Peel and crush the 2 garlic cloves
- Remove the steaks from the fridge to come to room temperature
- Cook the onions with the butter and a good pinch of salt, in a hot frying pan or on a barbeque hot plate, until soft and caramelised. Add the garlic and mushrooms and continue to cook, turning often, until tender. Cook for a few minutes more until glossy
- Rub the steaks with olive oil and season well with Carla's Montreal Steak Seasoning, and then cook on the barbeque grill until done to your liking. Cover with foil and set aside to rest for 5 minutes
- In the meantime, slice the ciabattas, and gently toast them.
- Once the steak has rested, slice into thin strips, then spread the bottom of the ciabattas with mayonnaise and top with the rocket and steak slices. Add a drizzle of mustard, then pile the buttery, garlicy onions and mushrooms on top. Add the ciabatta tops and serve immediately.

Carla's product used in this recipe: Montreal Steak Seasoning

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