



# Argentine Steak and Cheese Sandwich

**YIELD: 2 sandwiches**



## INGREDIENTS

## MEASUREMENTS

INGREDIENTS	MEASUREMENTS
<b>Chimichurri Spread</b>	
Mayonnaise	¼ cup
SupHerb Farms Fresh Frozen Chimichurri Paste	2 Tbsp
<b>Sandwich</b>	
Ciabatta roll	2 – 6” rolls
Olive oil	2 Tbsp
Assorted peppers, sliced	¼ cup
SupHerb Farms Fresh Frozen Onion Red Roasted	¼ cup
SupHerb Farms Fresh Frozen Garlic Minced	2 Tbsp
Rib eye steak, sliced thinly	1.5 lbs
White American cheese, sliced	1/3 lb
Salt and pepper	To taste

## CHIMICHURRI SPREAD PREPARATION

1. Blend mayonnaise and SupHerb Farms Fresh Frozen Chimichurri Paste in a small mixing bowl. Mix well and set aside.

## SANDWICH PREPARATION

1. Slice rolls open. Spread a dollop of the Chimichurri spread on the inside of both slices. Set aside.
2. Heat olive oil in a large skillet on medium-high until oil is smoking.
3. Add the peppers, SupHerb Farms Fresh Frozen Onion and Garlic. Sauté for approximately 2 ½ minutes or until the garlic is translucent.
4. Add steak to the sauté. Toss and cook for an additional 5 minutes.
5. Place cheese on top of sauté and melt. Lower the temperature to low, and steam for 2 minutes.
6. Divide sauté into 2 portions, and scoop ingredients onto rolls. Season with salt and pepper.

## TO SERVE

Close the roll, slice sandwich in half and serve.