



BBQ Steak Sandwiches

with Sous Vide Potatoes and Garlic-Butter Buns

Special

30 Minutes



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Beef Steak



Sandwich Bun



Sous Vide Potatoes



Garlic Puree



BBQ Seasoning



BBQ Sauce



Spring Mix



Yellow Onion



Mayonnaise



Caesar Dressing

HELLO BBQ SEASONING

This spice is the perfect blend of sweet, savoury and smoky!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, medium bowl, measuring spoons, silicone brush, parchment paper, 2 small bowls, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Sandwich Bun	2	4
Sous Vide Potatoes	280 g	560 g
Garlic Puree	½ tbsp	1 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Spring Mix	56 g	113 g
Yellow Onion	113 g	226 g
Mayonnaise	2 tbsp	4 tbsp
Caesar Dressing	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Roast sous vide potatoes

- Pat **potatoes** dry with paper towels.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt, pepper** and **half the BBQ Seasoning**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 15-18 min.

4



Cook onions

- Reheat the same pan (from step 2) over medium.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **onions, remaining BBQ Seasoning** and **2 tbsp** (4 tbsp) **water**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **onions** are tender, 3-4 min.

2



Cook steaks

- Meanwhile, pat **steaks** dry with paper towels. Season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **steaks**. Sear until golden-brown, 1-2 min per side.
- Transfer **steaks** to an unlined baking sheet. Spread **half the BBQ sauce** over **tops of steaks**.
- Roast in the **top** of the oven until cooked to desired doneness, 5-8 min.**

5



Toast garlic-butter buns

- Meanwhile, melt **2 tbsp** (4 tbsp) **butter** in a small microwavable bowl, or in a small pan over low heat. Add **half the garlic puree** (use all for 4 ppl). Season with **salt** and **pepper**, then stir to combine.
- Halve **buns**, then brush **garlic butter** onto cut sides.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up.
- Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)

3



Prep

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Add **mayo** and **remaining BBQ sauce** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

6



Finish and serve

- Add **spring mix** and **Caesar dressing** to a medium bowl. Toss to coat.
- Thinly slice **steaks**.
- Stack **onions, some salad** and **steak** on **bottom buns**. Close with **top buns**.
- Divide **sandwiches** and **potatoes** between plates.
- Serve **BBQ mayo** alongside for dipping.
- Serve **remaining salad** alongside.

Dinner Solved!



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