

RIBEYE STEAK SANDWICH

with GAUCHO Marinade



PREPARATION
20 mins



COOKING TIME
12 mins



SERVING
4



DIFFICULTY
Easy

Aromatic chargrilled steak and vegetables make this burger the perfect choice for an elegant weekend lunch.

INGREDIENTS

4 x 125g Ribeye Steak

2 Tablespoons GAUCHO

2 Tablespoons Olive Oil

1 Red Onion

1 Red Capsicum

4 Slices Tasty Cheese

100g Mixed Lettuce

8 Slices of Bread

Butter for Toast

INSTRUCTIONS

1. Mix the **GAUCHO Marinade** with oil in a bowl.
2. Add **steaks** and evenly coat both sides and marinate for **20 minutes**.
3. Peel and slice **onion** into **1cm rings**.
4. Cut **capsicum** into **four** equal parts.
5. Place **onion** and **capsicum** in a bowl and drizzle with a little oil to lightly coat. On high heat grill for **4 to 6 minutes** each side.
6. Then grill steak on **high heat** for **2 to 3 minutes** each side or until cooked to your liking and then set aside to rest.
7. Toast **bread** on grill for **30 seconds**.

TO SERVE

1. Spread **butter** on toast and add **lettuce, sliced cheese** and **onion rings**.
2. Place **capsicum** and grilled **ribeye steak** on top to finish.

GRAB A BITE!

CHEF'S SECRET TIP!

Follow the TO SERVE instructions to prevent your buns from being soggy!

FOR BEST RESULTS USE



Enjoyed your meal? Email us a testimonial: chefdylan@gourmetfoodco.com.au