



Grilled Ranch Steak & Blue Cheese Sandwich

with Peach & Arugula Salad



30-40min



2 Servings

Tender, meaty steak and tangy blue cheese pair beautifully on toasted ciabatta rolls for this ideal picnic-style sandwich. The thinly sliced grilled steak rests on sweet, caramelized onions and is topped with fresh, peppery arugula. Then we toss juicy grilled peaches with more arugula and blue cheese for a sweet-and-savory salad. Let the summertime picnic vibes come to you no matter where you dig in!

What we send

- 1 medium yellow onion
- 1 peach
- 10 oz pkg ranch steak
- 2 ciabatta rolls ¹
- 1 pkt Dijon mustard ¹⁷
- 2 oz mayonnaise ^{3,6}
- 1 oz blue cheese crumbles ⁷
- 3 oz arugula

What you need

- butter ⁷
- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar) ¹⁷

Tools

- grill or grill pan
- small saucepan

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 55g, Carbs 61g, Protein 43g



1. Caramelize onions

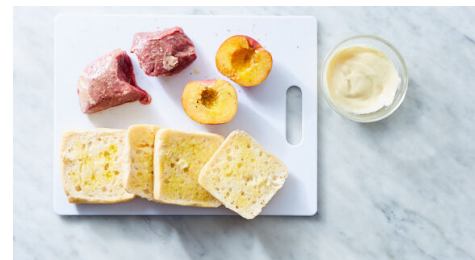
Preheat grill or grill pan to medium-high. Halve and thinly slice **onion**.

In a small saucepan, melt **2 tablespoons butter** over medium. Add onions and **a pinch of salt and pepper**. Cook, stirring occasionally, until softened and translucent, 4-5 minutes. Lower heat to medium-low and continue cooking until deeply browned, 10-15 minutes more. Reserve until step 5.



4. Toast bread

Grill **bread**, cut-side down, until golden brown and toasted, 1-2 minutes.



2. Prep ingredients

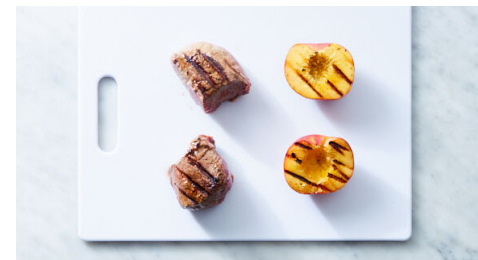
Halve **peach**; discard pit. Brush cut sides with **oil**; season with **salt** and **pepper**. Pat **steaks** dry; season with **salt** and **pepper**. Brush cut sides of **bread** with oil.

In a small bowl, stir together **Dijon mustard** and **mayonnaise**.



5. Assemble sandwiches

Thinly slice **steaks** against the grain. Spread **Dijon mayonnaise** over **bread**. Add **caramelized onions**, then top with **steak**, **half of the blue cheese**, and **a small handful of arugula**. Cut each **sandwich** in half on a diagonal, if desired.



3. Cook steaks & peaches

Lightly brush grill grates with **oil**. Add **steaks** and **peaches**, cut-side down. Cook peaches until charred and softened and steaks until well browned and medium-rare, 3-4 minutes per side (continue to cook steaks longer, if desired). Transfer steaks and peaches to a cutting board; let steaks rest at least 5 minutes.



6. Toss salad & serve

Cut **peaches** into ¾-inch thick wedges. In a medium bowl, toss **remaining arugula**, **blue cheese**, and **peaches** with **2 teaspoons oil**, **1 teaspoon vinegar**, and **a pinch of salt and pepper**.

Serve **salad** alongside **sandwiches**. Enjoy!