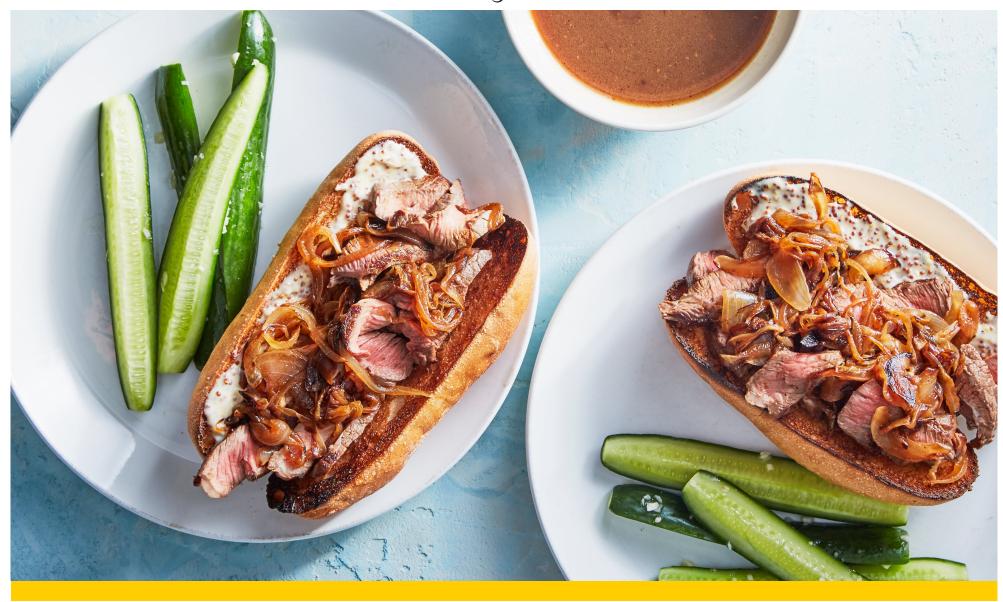
$\frac{\text{martha stewart}}{\text{MARLEY SPOON}} \& \frac{\$}{\text{SPOON}}$



Upgrade with Organic Steak

French Dip Style Beef Sandwich



20-30min 2 Servings



This version of the recipe is customized with organic sirloin steak.

What we send

- 1 cucumber
- 1 yellow onion
- 1 oz mayonnaise ^{3,6}
- ½ oz whole grain mustard ¹⁷
- 10 oz pkg organic sirloin steak
- 1 pkt beef broth concentrate
- 2 baguettes ¹

What you need

- garlic
- kosher salt & ground pepper
- · neutral oil

Tools

- medium skillet
- · fine-mesh sieve

Allergens

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

Nutrition per serving

Calories 780kcal, Fat 23g, Carbs 92g, Protein 48g



1. Prep cucumbers

Quarter **cucumber** lengthwise. Finely chop **2 large garlic cloves**. In a medium bowl, toss cucumbers with **garlic** and **1 teaspoon salt**. Set aside and toss occasionally.



2. Prep ingredients

Halve **onion** and thinly slice. In a small bowl, combine **mayonnaise** and **mustard**.



3. Sear steaks

Heat **1 tablespoon oil** in a medium skillet over medium-high. Pat **steaks** dry and season all over with **salt** and **pepper**. Add steaks to skillet and cook, turning once, until browned, 3-4 minutes per side for medium-rare. Let rest on a cutting board for a few minutes before thinly slicing across the grain.



4. Sauté onions

Add **1 tablespoon oil** to same skillet over medium-high along with **onions** and **¼ teaspoon salt**. Cook onions, scraping up brown bits, until golden brown and softened, about 10 minutes. Add **1 tablespoon water** occasionally if skillet begins to scorch.



5. Make jus

Preheat broiler with a rack in the top position. Add **1 cup water** and **broth concentrate** to skillet with **onions**; simmer until flavors meld, 2-3 minutes. Strain onions over a large bowl to catch the liquid; return liquid to skillet. Season to taste with **salt** and **pepper**. Place skillet over low heat to keep **jus** warm until ready to serve.



6. Assemble sandwiches

Split baguettes in half. Broil cut sides up on top rack until toasted, about 1 minute (watch closely as broilers vary). Spread mustard-mayo on one side of each baguette. Using tongs, dip sliced steak into jus and place on bread. Top with caramelized onions, then close sandwiches and serve cucumbers alongside. Ladle jus into bowls; serve alongside for dipping. Enjoy!