



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!