

DINNERLY



Steak Sandwich with Caramelized Onions

Horseradish Ranch & VELVEETA® Cheese



30min



2 Servings

A staple in the sandwich world: sliced steak! We've confirmed this sandwich's star power with the addition of caramelized onions, amped-up horseradish ranch, and the creamiest, dreamiest Velveeta cheese sauce—ooh la la! We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1½ oz ranch dressing ^{3,7}
- 1 oz horseradish ^{6,17}
- 1 pkt Dijon mustard ¹⁷
- ½ lb pkg sirloin steak
- 2 brioche buns ^{1,3,7}
- 4 oz Velveeta ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium heavy skillet (preferably cast-iron)
- microwave

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 780kcal, Fat 49g, Carbs 51g, Protein 33g



1. Prep ingredients

Halve **onion**, then thinly slice.

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

Pat **steaks** dry; season all over with **salt** and **pepper**.



2. Sauté onions

In a medium heavy skillet (preferably cast-iron), heat **1 tablespoon oil** over medium. Add **onions**; season with **salt** and **pepper**. Cook, stirring occasionally, until softened and golden, about 5 minutes. Transfer to a bowl. Wipe out skillet.



3. Cook steaks

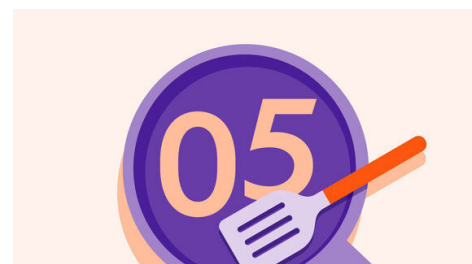
Heat **1 tablespoon oil** in same skillet over medium-high until smoking. Add **steaks** and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest for at least 5 minutes. Wipe skillet clean.



4. Toast buns & heat cheese

Heat same skillet over medium. Toast **buns**, cut-side down, until golden brown, 2–3 minutes.

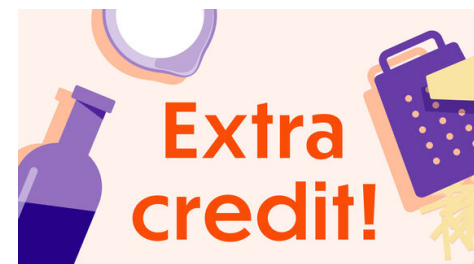
Add **Velveeta cheese sauce** to a bowl. Microwave, stirring every 10 seconds, until warm.



5. Finish & serve

Using a sharp knife, slice **steaks** against the grain as thinly as possible; toss in accumulated resting juices.

Spread **horseradish ranch** on cut sides of **buns**. Sandwich with **onions**, **steak**, and **Velveeta cheese sauce**. Enjoy!



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