

DINNERLY

Summer Luxe: Steak Sandwiches with Tomato

Jam, Feta Aioli, & Arugula



30-40min



2 Servings

We hope you're not shy because this sandwich is about to get you a big round of applause. We've got you covered!

WHAT WE SEND

- ½ lb pkg sirloin steak
- 2 baguettes¹
- 12 oz grape tomatoes
- 3 oz arugula
- 1 red onion
- 2 oz balsamic vinaigrette
- 2 oz mayonnaise^{3,6}
- 2 oz feta⁷

WHAT YOU NEED

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

TOOLS

- grill, grill pan, or skillet
- 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 0kcal



1. Cook tomato jam

Preheat grill to medium-high heat. Cut tomatoes in half. In a medium bowl, mix together half the tomatoes, 3 tablespoons sugar, ½ tablespoon vinegar, and ½ teaspoon salt. Microwave, stirring halfway through, until tomatoes have cooked into a thick jam, 6–8 minutes. Set aside to cool. Reserve remaining tomatoes for salad.



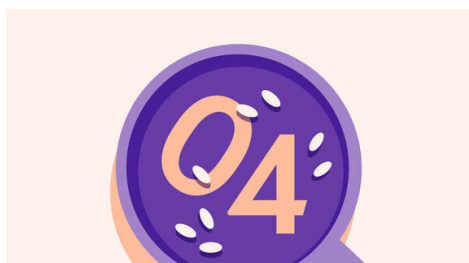
2. Prep ingredients

Thinly slice half the onion (save remaining for personal use). In a small bowl, cover onions with water and soak for 10 minutes; drain well. Crumble feta. In a small bowl, mash **half of the feta** with **mayo** until a chunky sauce has formed. Halve rolls lengthwise.



3. Cook steaks

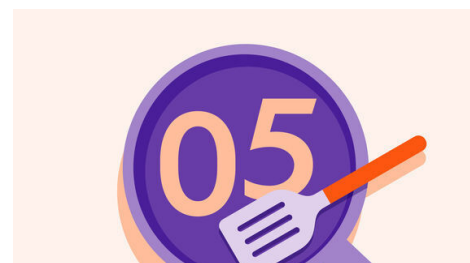
Pat steaks dry then season all over with salt and pepper. Brush grill grates with oil. Grill steaks until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



4. Assemble sandwiches

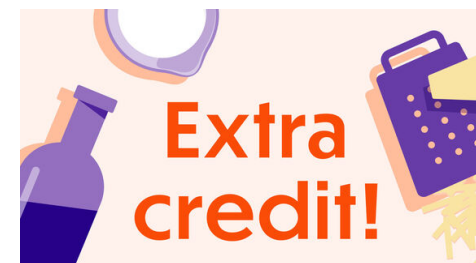
Brush cut sides of rolls with oil. Grill rolls, cut side down, until lightly toasted, 1–2 minutes.

Thinly slice steak against the grain. Spread tomato jam on 1 side of roll and feta aioli on other side. Sandwich with sliced steak and desired amount of arugula and onion.



5. Toss salad; serve

In a large bowl, combine remaining arugula, onion, tomato, and feta. Toss with desired amount of balsamic dressing; season to taste with salt and pepper. Serve steak sandwiches with salad. Enjoy!



6.

If you don't have a grill, cook steaks in a skillet. Toast bread under the broiler.