

DINNERLY



Summer Luxe! Steak Sandwiches with Feta Aioli

Tomato Jam & 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

- 1 large pkg grape tomatoes
- 1 red onion
- 2 oz feta²
- 2 oz mayonnaise^{1,3}
- 2 mini baguettes^{3,4}
- ½ lb pkg sirloin steak
- 1 bag arugula
- 1 pkt balsamic vinaigrette

WHAT YOU NEED

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

TOOLS

- grill, grill pan, or skillet
- microwave

COOKING TIP

If you don't have a grill, cook steaks in an oiled skillet over medium-high, cooking until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Broil bread to toast.

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 930kcal, Fat 38g, Carbs 117g, Protein 37g



1. Cook tomato jam

Preheat grill to medium-high heat, if using. Halve **tomatoes**. In a medium bowl, mix together **half of the tomatoes** (save rest for step 5), **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.

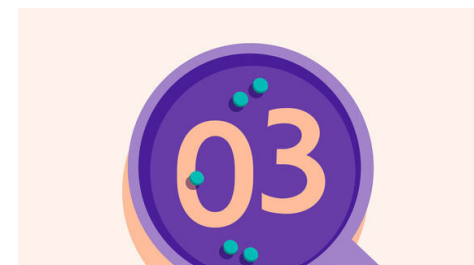
For alternate stovetop instructions, check out the extra credit!



2. Prep ingredients

Thinly slice **half of the onion** (save rest for own 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 **all of the mayo** until a chunky sauce has formed. Halve **rolls** lengthwise.

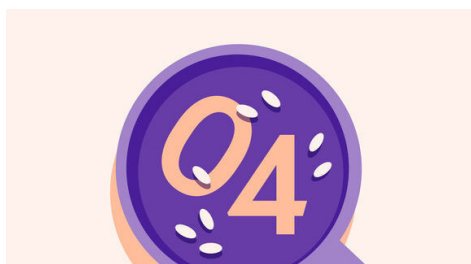


3. Cook steaks

Pat **steaks** dry, then season all over with **salt** and **pepper**. Preheat grill pan to medium-high heat, if using.

Brush grill grates or grill pan 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.

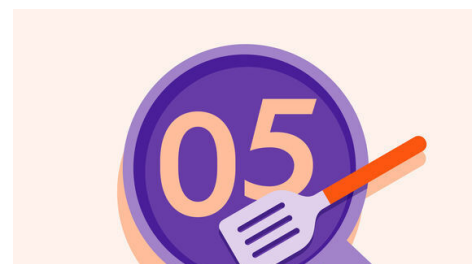
For alternate skillet instructions, see cooking tip.



4. Assemble sandwiches

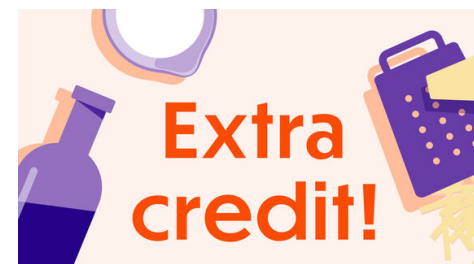
Brush **cut sides of rolls** with **oil**. Grill rolls, cut side down, until lightly toasted, 1–2 minutes.

Thinly slice **steak** against the grain. Spread **tomato jam** and **feta aioli** on **rolls**. Sandwich with **sliced steak** and **desired amount of arugula and onion**.



5. Toss salad & serve

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



6. Jammin' out!

Not in a microwave-y mood? Combine **half of the tomatoes**, **3 tablespoons sugar**, **½ tablespoon vinegar**, and **½ teaspoon salt** in a small saucepan and bring to a boil over medium-high heat. Lower heat to medium-low and simmer, stirring and pressing on tomatoes with a spatula occasionally, until mixture reaches a thick, jammy consistency, 10–12 minutes.