

Ciabatta Steak Sandwiches

What's Inside:



1 (8 oz)
TIP STEAK



8 oz
BRUSSELS
SPROUTS



1/3 cup
MAYONNAISE



2 tsp
MINCED
GARLIC



1 tbsp
ALL-PURPOSE
SEASONING



1-1/2 Tbsp
HORSERADISH



CIABATTA
ROLLS

What You'll Need:

Olive oil
Salt & pepper
Canola oil
Small & large bowls
Aluminum foil
Nonsticking cooking spray
Sheet pans (2)
Paper towels
Oven-proof skillet
Instant read
meat thermometer

Recommended Preparation:



1 Roast Brussels Sprouts

Preheat oven to 450°F. In large bowl, toss Brussels sprouts with 2 tablespoons olive oil and 1/2 teaspoon each salt and pepper. Spread sprouts in single layer on foil-lined and greased sheet pan; roast 10 minutes. Stir Brussels sprouts; roast 5 minutes more until larger pieces are fork tender and leaves are crispy. Keep warm.



2 Prepare Horseradish Aioli

Combine mayonnaise with minced garlic and 1/2 teaspoon all-purpose seasoning in small bowl. Add half the horseradish and stir to combine. Taste aioli and add more horseradish until aioli reaches desired spiciness. Spread 2 tablespoons aioli onto cut sides of ciabatta rolls; set aside. Refrigerate remaining aioli until ready to serve.



3 Cook Steak

Pat steak dry with paper towels and season both sides with remaining all-purpose seasoning. Heat 1 teaspoon canola oil over medium-high heat in oven-proof skillet. Sear steak 1 minute on each side and place in oven. Continue cooking about 7 minutes or until steak reaches an internal temperature of 145°F on an instant read meat thermometer. Allow steak to rest.



4 Warm Ciabatta Rolls

Place ciabatta rolls on foil-lined sheet pan and warm in oven 2 to 3 minutes or until lightly toasted.



5 It's Mealtime!

Slice steak across the grain into 1/4-inch slices. Layer steak on ciabatta rolls and top with additional aioli, if desired. Serve with crispy roasted Brussels sprouts.

 *Slicing steak against, instead of with, the grain of the meat will shorten the natural fibers, yielding a more tender piece of meat.*