

ANNA

Seared steak and marinated pepper sandwich

Lunch or dinner, hot or cold, this savoury steak sandwich recipe comes together in no time—if you sear the meat and prepare the peppers in advance. Delicious!

Ingredients

2 (8-ounce) New York steaks
Coarse salt & freshly ground pepper
2 tablespoons prepared horseradish
1/2 cup mayonnaise
6 focaccia buns, cut in half
Marinated roasted pepper salad
4 bell peppers, assorted colours
Pinch dried thyme
Pinch dried oregano
1 clove garlic, minced
2 tablespoons red wine vinegar
2 tablespoons extra-virgin olive oil

Preparation

For feta dressing, in small bowl, combine all ingredients. Mix well to combine, and refrigerate until ready to serve. Can be made up to 1 day in advance.

For marinated roasted pepper salad, char whole peppers on gas burner or under preheated broiler until skin is blackened. Place in bowl and cover with plastic wrap for 10 minutes. Once peppers are cool enough to handle, peel and seed, reserving flesh. Cut flesh into thin strips. Place strips in jar, add remaining ingredients. Marinate in refrigerator overnight, or up to 2 days. Bring to room temperature before using.

To assemble sandwich, bring steak to room temperature, season generously with salt and pepper. Preheat cast iron skillet or grill pan over high heat until very hot. Sear steaks for 2-3 minutes per side for medium-rare and let rest for 10 minutes. While steak is resting, combine horseradish and mayonnaise. Toast buns if desired. Slice steaks thinly, against the grain, into 12-15 slices each. Spread generous amount of horseradish mayonnaise on bottom of bun. Top with approximately 1/6 sliced steak and generous amount of marinated peppers. Spread remaining horseradish mayonnaise on top of bun and form into a sandwich. Repeat with remaining buns and steak.