

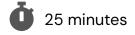




# **Grilled Steak Subs**

# with Chimichurri

Crusty rolls filled with strips of seared beef steak and fresh mint chimichurri sauce - delicious cooked on the BBQ along with corn on the cob!





4 servings



# Switch it up!

Customise these subs with any extra vegetables you may have! BBQ capsicum, sliced avocado or diced cucumber work well. Add a squeeze of lime or a dollop of sour cream if you have some!

#### FROM YOUR BOX

CORN COBS	2
BROWN ONIONS	2
MINT	1 packet
ТОМАТО	1
GARLIC CLOVE	1
PANINI ROLLS	4-pack
BEEF STEAKS	600g

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar, chilli flakes (optional), smoked paprika

#### **KEY UTENSILS**

griddle pan or BBQ

#### **NOTES**

We recommend using the flat side of a griddle pan or BBQ so that you can BBQ the onion at the same time as the corn!

No gluten option - hotdog rolls are replaced with GF bread rolls.



## 1. BBQ THE CORN & ONIONS

Heat BBQ or flat side of griddle pan over medium-high heat (see notes). Remove husks and silks from corn cobs and slice onions. Add to BBQ/pan with oil and cook for 10 minutes, turning and stirring occasionally, or until corn is charred and onions soft. Remove to a plate.



## 4. COOK THE STEAKS

Coat steaks with 1 tbsp smoked paprika, oil, salt and pepper. Cook on BBQ/griddle pan for 2-4 minutes each side or until cooked to your liking. Set aside on a chopping board.



# 2. MAKE THE CHIMICHURRI

Meanwhile, finely chop mint leaves and tomato. Combine with crushed garlic clove, 1 tbsp red wine vinegar, 1 tbsp olive oil, 1/4 tsp chilli flakes (optional), salt and pepper. Set aside.



#### 3. WARM THE ROLLS

Slice panini rolls open and coat with oil. Warm on the heated BBQ/griddle pan until lightly charred. Set aside and keep pan over heat.



# 5. FINISH AND SERVE

Slice steaks and cut corn into cobettes. Assemble rolls with cooked onion, sliced steaks and chimichurri. Serve with corn.







