

OPEN HANGER STEAK SANDWICH

Grilled open hanger steak sandwich with wholegrain mustard and herb mayonnaise on a grilled ciabatta.



PREP TIME
20 MIN



COOK TIME
10 MIN



SERVINGS
4



Ingredients

- 4 hanger steaks 100g each (ribeye or striploin will also do)
- 240g [Blenders Real Mayonnaise](#)
- 4tbsp wholegrain mustard
- 2 cloves garlic, minced (adjust to taste)
- 4tbsp fresh herbs (such as flat parsley, sage or chives), finely chopped
- 35g parmesan cheese
- 1tbsp capers, drained and finely chopped
- 1tbsp lemon juice
- 2 medium ciabattas, cut 1/2 length ways (or 4 slices of sourdough works well)
- 60g rocket or baby spinach leaves
- 40g heirloom tomato slices
- Red onion slices (optional)
- Salt and freshly ground black pepper, to taste
- Olive oil for grilling or pan-searing

Allergens

Contains Gluten, Eggs, Milk, Mustard

Method

1. To prepare the herb, caper and mustard mayonnaise: In a small bowl, combine the [mayonnaise](#), wholegrain mustard, minced garlic, chopped herbs, capers, lemon juice, salt and pepper. Mix well and taste to adjust the seasonings. Add more herbs or mustard if desired. Set aside in the refrigerator.

For the Sandwich:

1. Season both side of the steak generously with salt freshly ground black pepper. Preheat a grill or skillet over a high heat. If using a skillet, add a bit of olive oil to prevent sticking.
2. Cook the steak to your preference. For medium-rare, grill for about 3-4 minutes per side, depending on the thickness of the steak, Remove from the heat and let it rest for a few minutes. Place the bread on the skillet or grill for 60 seconds to toast and slice it thinly against the grain.
3. Spread a generous amount of the [mayonnaise](#) on each slice of bread. Layer the sliced steak, lettuce leaves, tomato slices and red onion.
4. Add your choice of [roast gravy](#) or [pepper sauce](#) to drench or dip!

