



Steak Sandwiches

Serves: 4

Ingredients:

- 1 (12-ounce) top sirloin steak
- 5 tablespoons olive oil, divided
- Salt and pepper to taste
- 4 French rolls
- ½ cup mayonnaise
- 1 tablespoon garlic
- 2 tablespoons parsley

Directions:

1. Rub steak with 3 tablespoons olive oil and season both sides with salt and pepper.
2. Place steak on 4-inch rack and cook on Power Level HI for 6 minutes per side.
3. Remove steak and set aside to cool.
4. Open buns and place on 4-inch rack.
5. Toast buns on Power Level HI for 4 minutes.
6. While buns toast, combine mayonnaise, garlic, parsley and remaining olive oil in small NuWave Twister cup and pulse until emulsified.
7. Slice steak into ¼-inch slices, spread garlic mayonnaise onto toasted buns and assemble sandwiches.

Tip: Cooking time is for medium-well steak. Add 2 minutes per side for well-done steak.

Tip: If you're short on time, you can toast the buns while the steak cooks. Simply add the buns with 4 minutes remaining on the cooking time.

Tip: Serve with grilled or baked onions and peppers.

For more recipe information, visit www.NuWaveCookingClub.com

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