



Mushroom & sweet onion steak sandwiches

Preparation: 15 minutes

Cooking: 10 minutes Serves: 4

4 (about 400g) middle eye rump steaks
salt & ground black pepper, to taste
olive oil, for greasing
300g button mushrooms thinly sliced
3 medium onions, halved & thinly sliced
1 tbs honey
1 loaf Turkish bread, cut into 4 & halved
50g snow pea sprouts, trimmed

1. Place the steaks between sheets of baking paper & flatten with a meat mallet until 1/2 cm thick. Season steaks with salt & pepper. Set aside.
2. Lightly grease a barbecue plate with oil & preheat on medium heat.
3. Combine the onions & honey in a medium bowl. Stir well to combine.
4. Place the mushrooms onto the barbecue plate & cook, turning occasionally, for 3 minutes or until tender. Transfer to a large heatproof bowl.
5. Place the onions onto the barbecue plate & cook, stirring occasionally, for 5 minutes or until the onions are golden. Remove, add to the mushrooms & stir to combine.
6. Place the steaks onto the barbecue plate & cook for 1 minute on each side (for medium) or until cooked to your liking. Remove to a plate, cover loosely with foil & set aside to rest.
7. Meanwhile, toast the Turkish bread until golden.
8. To serve, place the toasted bread bases onto serving plates, top with the snow peas sprouts, steaks & the mushroom & onion mixture. Top with the remaining bread & serve immediately.

Variation: Replace the rump steaks with 4 beef minute steaks & do not flatten. Brush the cut-side of the Turkish bread with 1tbs oil, rub with a halved garlic clove then barbecue the bread until golden. Replace the snow pea sprouts with watercress sprigs.