

RECIPE | PEPPERS

PEPPER STEAK SANDWICHES



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Recipe created by Amber Cardosi

INGREDIENTS

For the sandwiches:

- 8 oz Pure Flavor® Aurora Bites Mini Sweet Peppers, cut into strips
- 4 baguettes, halved and toasted
- 1 container roasted garlic aioli
- 1 package sliced smoked provolone cheese
- 1 lb flat iron steak
- 1 yellow onion, cut into strips
- 1 tbsp olive oil
- Salt and pepper, to taste

For the marinade:

- ½ cup soy sauce
- ¼ cup olive oil
- 1 lemon, for the juice
- 3 cloves garlic
- 2 tbsp Worcestershire sauce
- 1 tsp liquid smoke
- ½ tsp crushed red pepper
- ½ tsp dried basil
- ½ tsp salt
- ½ tsp black pepper



TOTAL TIME

35 minutes

PREP TIME

5 minutes

COOK TIME

30 minutes

SERVES

4

COOKING LEVEL

Easy

DIRECTIONS

1. Mix marinade ingredients in a small bowl and pour into a bag with the steak. Allow the steak to marinate in the fridge for an hour.
2. In a large pan over medium heat, add olive, peppers and onions. Season generously with salt and pepper. Cook for 30 minutes, stirring occasionally.
3. While vegetables are cooking, heat up a grill to 400° F. Grill the steak for 5 to 7 minutes per side, undisturbed. When the steak reaches an internal temperature of 140° F (medium doneness), remove it and allow it to rest for 10 minutes. Slice it against the grain to create thin strips for each sandwich.
4. Spread a thin layer of garlic aioli on each of the baguettes. Add a few strips of steak and cheese. Place the sandwich back on the grill or under the broiler to melt the cheese. Add a hearty helping of peppers and onions to each sandwich.