

**TOTAL TIME**

35 minutes

PREP TIME

5 minutes

COOK TIME

30 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | PEPPERS

PEPPER STEAK SANDWICHES

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

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.

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