



READY TO COOK
BY HARRIS FARM

WAGYU SIZZLE STEAK SANDWICH



PREP
15 min



COOK
30-40 min



SERVES
4

INGREDIENTS:

- > Wagyu Sizzle Steaks 400g
- > 2 Tomatoes
- > ½ Cup Pickled Jalapenos
- > 150g Leicester Cheese or Cheddar
- > ½ Punnet Rocket
- > 300g Chipotle Mayo
- > 4 Bread rolls Panini Di Casa

METHOD - GET COOKING!



1 Remove the steaks from the fridge at least 1 hr before cooking and let them get to room temperature. If the steaks are thicker than 2cm, use a meat hammer /mallet to pound them out to the thickness you prefer. Preheat a BBQ or griddle to high heat.

2 Pat dry the sizzle steaks and season with salt and pepper. Set aside.

3 Finely slice the tomatoes and grate the cheese. Once BBQ or griddle is hot, place the sizzle wagyu steaks and cook for 1-2 mins on each side or until your desired cooking doneness.

4 Add the cheese on top of each steak and close the lid of the BBQ for 1 min so the cheese melts. to one side and let the lamb racks cook on the indirect heat side of the BBQ.

5 Remove from the grill and let it rest for 5 mins. Meanwhile, slice the bread rolls in half and quickly grill them for half a minute on each side. Spread the rolls with chipotle mayo, scatter some rocket leaves, add couple of slices of tomatoes and add as many pickled jalapenos as desired.

6 Place the wagyu steaks on top and close the bread roll

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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