

Rancher's Steak

SANDWICH



INGREDIENTS

Cowboy Butter Marinade

Bavette Steak

Fresh Rocket

Stilton

Caramelised Onion Chutney

Ciabatta Loaf



METHOD

1. Prepare the steak: Brush the bavette steak evenly Cowboy Butter Marinade and allow to sit for a few minutes.
2. Cook the steak: Grill or pan-sear the Bavette Steak to your preferred doneness. Once cooked, let it rest for 5 minutes before slicing thinly.
3. Prepare the bread: Slice the Ciabatta Loaf in half and lightly toast if desired.
4. Assemble the sandwich: Layer a handful of Fresh Rocket on the bottom half of the Ciabatta.
5. Add the steak: Place the sliced Bavette Steak on top of the Rocket.
6. Add toppings: Spread Caramelised Onion Chutney over the steak and crumble Stilton cheese on top.
7. Finish the sandwich: Place the top half of the Ciabatta on the sandwich and press lightly.
8. Serve: Cut the sandwich in half and serve immediately while the steak is warm and the cheese is slightly melted.



For allergen information, please refer to the relevant product specification.



FRY/BBQ



GREAT SANDWICH FILLER

The Cowboy Butter Steak Sandwich is inspired by American cuisine, where bold, hearty flavors and grilled meats are a staple. The buttery-marinated bavette steak, Stilton, and caramelised onion chutney create a satisfying, all-in-one sandwich that's rich, flavorful, and perfect for a casual meal.

Serve the sandwich hot with a side of fries, salad, or roasted vegetables for a complete, hearty meal.