

Grilled Steak Sandwich

Serves: 2

Prep Time: 20 minutes

Cook Time: 15 minutes

1/4 cup chopped red onion

2 Tbsp. chipotle

2 Tbsp. olive oil

Salt and freshly ground black pepper

One 6 to 8 ounce skirt steak

4 slices NEW YORK BRAND TEXAS GARLIC TOAST, prepared according to package directions

One recipe Chipotle Mayonnaise, see below

Lettuce

2 slices swiss cheese

2 to 4 slices tomatoes

2 to 4 slices sweet onion



In a shallow mixing bowl, combine chopped red onion, chipotle sauce, olive oil, salt and pepper. Coat steak by gently pressing marinade into meat. Cover with plastic wrap and leave at room temperature while preparing the grill.

Prepare a grill to medium-high heat. Place steak on oiled grill rack and cook 5 to 6 minutes on each side or to desired temperature.

Remove steak from grill and allow it to rest on a cutting board for 5 minutes before slicing.

Spread each slice of TEXAS GARLIC TOAST with a generous tablespoon of mayonnaise. Divide remaining ingredients evenly atop two slices of toast. Cover each sandwich with remaining toast, slice and serve.

Chipotle Mayonnaise

1/4 cup light or regular mayonnaise

2 tsp. Dijon mustard

2 tsp. chipotle sauce, or to taste

Freshly cracked black pepper

Place all ingredients in a small mixing bowl and combine. Store in an airtight container in the refrigerator.