



## PEPPER STEAK SANDWICH WITH ROCKET & AOILI

- 3 brown onions, halved, sliced
- 1/4 cup (60ml) olive oil, plus extra to grease
- 1 tbs balsamic vinegar
- Aioli dressing
- 2 tsp wholegrain honey mustard
- 4 slices crusty Italian-style bread
- 600g Beef steaks
- Salt & freshly ground pepper
- 1/2 bunch rocket, trimmed
- 100g chargrilled red capsicum



Place the onions and olive oil in a saucepan over a medium heat. Cover and cook for 15 minutes. Uncover and cook for 10 minutes. Stir in the balsamic vinegar and cook for 2 minutes.

Combine the aioli dressing and mustard. Set aside. Toast the bread until golden.

Cut each steak in half crossways. Season with salt and pepper. Heat a large frying pan over a high heat. Add a little oil to grease. In batches, cook the steak for 1 minute each side or until golden.

Place a slice of chargrilled capsicum and some rocket leaves on each slice of toasted bread. Top with two pieces of schnitzel, some onion and aioli. Season with pepper to serve

