

Steak and Horseradish Club Sandwich



Cooking time: 20 mins

Serves: 4

how to cook

- 1 Heat a griddle or frying pan. Sear the steaks and sprinkle over the oil and shallot.
- 2 Fry for 5 minutes on each side. Place on a plate and set to one side. Season to taste.
- 3 Mix the mayonnaise with the horseradish and using half the mixture spread over 4 slices of the bread.
- 4 Slice the steaks and divide between the bread.
- 5 Top with 4 slices of bread, topped with the remaining mayonnaise mixture.
- 6 Top with crispy green salad and slices of tomato.
- 7 Place the remaining slice of bread on top and serve immediately.

what you need

- 2 John Penny sirloin steaks
- 1 tablespoon olive oil
- 1 shallot, finely shredded
- Freshly ground black pepper
- 4 tablespoons mayonnaise
- 1 tablespoon horseradish sauce
- 12 slices crusty white or granary bread, toasted
- ½ x 140g bag crispy green salad
- 1 beef steak tomato, sliced

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