

## Dusted Chimichurri Steak Sandwich Recipe



4-6 servings



5 minutes

### INGREDIENTS

- 1 Large Ciabatta Baguette
- 2 Top Sirloin Filets ( $\frac{3}{4}$ " thick) - or any steak of your choice
- Dusted Seasoning
- Arugula
- 1 red pepper
- 4 slices smoked gouda cheese
- 2 tbsp mayo
- $\frac{1}{2}$  cup chimichurri (homemade recipe can be found [here](#))
- Extra virgin olive oil

### DIRECTIONS

1. Heat your grill to medium-high for 10 minutes.
2. While your grill is heating up, cut the top and bottom off your red pepper, then cut one slit down the side allowing it to fan out into one long piece where you can take out the seeds and stems. Set aside.
3. Make sure your steaks are at room temperature, then dust generously with Dusted Seasoning and olive oil. Set aside.
4. Slice the ciabatta in half and drizzle with olive oil.
5. Place the ciabatta face down on the grill, pushing down with your fingers to really flatten the bread allowing it to get those gorgeous grill marks. Don't be shy when pushing down, the bread will plump back up.
6. Take the bread off the grill and let it cool.
7. Now that the grill is open, place your red pepper slice (skin side down) along with the steaks on the grill.
8. Allow steaks to cook for 4 minutes on each side while leaving the pepper skin side down the entire time.

# Dusted™

9. Take steaks off the grill and allow them to rest for 4 minutes, but keep the pepper on the grill and flip it to the other side for 2 more minutes.
10. Take the pepper off and let cool before scraping off the charred skin leaving you with a gorgeous roasted red pepper.
11. Slice the steaks against the grain and set aside for assembly.
12. Grab your ciabatta bread and slather mayo on both sides.
13. Place lots of arugula along the bottom half of the ciabatta, pushing it down to stick to the mayo.
14. Drizzle ¼ cup of chimichurri across the arugula and smash into the leaves a little bit to ensure it gets mixed in there.
15. Top with steak slices, then place smoked gouda on top of steak.
16. Using a kitchen torch, melt the cheese over the steak. If you don't have a torch you can place in the oven on broil for 1 minute until the cheese is slightly melted.
17. Top cheese with another ¼ cup of the chimichurri then smash the top piece of ciabatta on top.
18. Slice into 4 pieces and serve hot.