

Cheese Steak Sandwich

Prep Time: 5 minutes

Cook: 15 minutes

Serves: 4

Ingredients

1 large rib-eye steak Steak (approx 300g)

3 tbsp olive oil

2 garlic cloves, crushed but whole

2 green peppers, sliced

4 buns

60g smoked cheddar, sliced,

2 tbsp crispy onions

Jalapeno and barbeque sauce to serve

Method

Season the steak well, then fry it with the garlic in hot oil for 4-5 mins on each side for medium rare.

Put the steak on a board to rest and discard the garlic.

Add the peppers and a pinch of salt to the pan with extra oil if needed and cook for 3-4 mins.

Heat grill to high. Thinly slice the steak.

Fill each bun with a quarter of the steak, peppers and cheese slices.

Grill for 2-3 mins, top with onions, jalapenos and barbeque sauce.