

FUNYUNS® Favorite Onion Steak Sandwich

Ingredients

- 1/4 cup canola oil, divided
- 2 tbsp soy sauce
- 2 tbsp red wine vinegar
- 2 tbsp Worcestershire sauce
- 1 tbsp ketchup
- 2 cloves garlic, sliced
- 1/2 tsp smoked paprika
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 (about 1 ½ lbs) London broil steak
- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 2 tbsp crumbled blue cheese
- 1 tbsp prepared horseradish
- 4 onion buns, split and toasted
- 4 thick slices tomato
- 2 cups FUNYUNS® Onion Flavored Rings

How to make it

1. In large bowl, whisk together 2 tbsp oil, soy sauce, vinegar, Worcestershire sauce, ketchup, garlic, paprika, salt and pepper. Add steak to marinade; flip to coat. Cover and refrigerate for at least 8 hours and up to 24 hours.
2. Remove steak from marinade and pat dry with paper towel; discard marinade.
3. In large cast-iron skillet set over medium-high heat, heat remaining oil. Cook steak, flipping once, for 12 to 16 minutes for medium-rare, or cook to preferred doneness. Let steak rest for 10 minutes. Cut steak across the grain into slices.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4

Made with



FUNYUNS® Onion Flavored Rings

4. In small bowl, stir together mayonnaise, sour cream, blue cheese and horseradish.
5. Assemble steak slices in buns with tomato, sour cream mixture and FUNYUNS® Onion Flavored Rings.