



Italian Focaccia Steak Sandwich
With a Caprese Surprise

Steak Grilling Sprinkle:

1/4 teaspoon (each) onion powder, garlic powder, ground black pepper

1/2 teaspoon Italian seasoning

1/2 Tablespoon avocado oil

In a small bowl, combine onion powder, garlic powder, ground black pepper, and Italian seasoning. Remove 1/8 teaspoon; set it aside. Add avocado oil to the remaining sprinkle.

Italian Secret Sauce (for 2 sandwiches)

2 Tablespoons mayonnaise

2 Tablespoons Italian thick marinara tomato sauce

2 teaspoons basil pesto

1/8 teaspoon steak grilling seasoning

In a small bowl, combine sauce ingredients together; place in refrigerator until serving

Focaccia Steak Sandwich

8 ounces boneless top sirloin steak, cut 1-1/2 inch thick

1/4 to 1/2 teaspoon salt

2 (4-1/2 x 4-1/2 inch) Focaccia bread triangles, halved

Avocado or olive oil spray as desired

4 fresh thin Roma tomato slices

2 thin fresh mozzarella slices (about 1-1/4 oz.)

2 teaspoons basil pesto

1/2 cup fresh arugula leaves or as needed

- Pat top sirloin steak dry with paper towel. Coat all sides of steak with Italian sprinkle in oil mixture. Set steak aside while warming the grill.
- Test grill – about 4 inches above coals for medium with 4 secondhand count.
- Place steak on grid over medium coals. Grill covered 12 to 16 minutes to desired degree of doneness (rare or medium), turning once. Sprinkle with salt 3 minutes before removing from grill.
- Brush or spray the inside of the bread with avocado or olive oil. Place oiled bread around the outer edge of grill. Lightly toast about 2 to 3 minutes, turning once.
- Carve steak into thin slices; cut into bite-size pieces. (toss with any steak drippings)
- Spread the insides of bread with about 1 Tablespoon prepared sauce.
- Spoon about 2 ounces steak slices over the bottom of bread.
- Place 2 small tomatoes, teaspoon of pesto, and 1 slice cheese on the inside of the top of each roll. Broil in oven or place in hot grill to melt cheese.
- Place arugula leaves over the steak. Place pieces of focaccia bread together for sandwich.

Yield: 2 Servings (recipe has leftover steak to make more sandwiches or a steak salad.

About the Recipe: Transport your taste buds to an Italian café with this irresistible steak sandwich. Golden, crispy focaccia cradles tender grilled sirloin, drizzled with a creamy, herb-infused tomato sauce. Fresh tomatoes, peppery arugula, vibrant basil pesto, and melted mozzarella create a symphony of flavors. Perfect for picnics, lunches, or cozy dinners, this sandwich is a crowd-pleaser that's as easy to make as it is delicious. Grab your ingredients and savor la dolce vita!