

Steak and Onion Sandwiches by Lynn's Recipes



Lynn demonstrates how to make steak and onion sandwiches. Great for a busy day. Serve with a salad and oven fries to round out the meal.

Ingredients:

- 3 Tablespoons olive oil
- 2 medium onions, sliced into ½" rings
- 4 minute steaks (3 ounces each)
- 2 Tablespoons Worcestershire sauce
- 2 Tablespoons water
- Toasted country bread (I used Ciabatta bread)
- Provolone Cheese

Heat 2 Tablespoons of the olive oil in a large skillet over medium-high heat; cook the onions until browned; tossing occasionally, 10-15 minutes. Season with salt and pepper; remove.

Heat the remaining tablespoons of olive oil in the same skillet over high heat. Cook for 30 seconds on each side or to your desired doneness; remove. Add the Worcestershire sauce and 2 Tablespoons water to the skillet, scraping up the browned bits with a wooden spoon. Return the onions to the skillet; toss.

Sandwich the steak and onions between the toasted bread. Serve immediately.

Serves 4

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