

# Open Faced Steak & Egg Sandwich



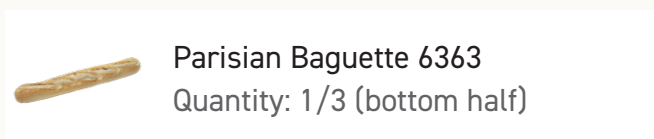
PORTIONS	PREPARATION TIME	COOK TIME
1	10 min	2-4 min
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	DINNER	Brunch
		APPETIZER



RECIPE CREATED BY  
Katherine Duris, Chef



## / List of ingredients



1 Tbsp      Unsalted butter

2 slices      Monterey Jack cheese

2.5 oz      Caramelized onions

3.5 oz      Sliced Santa Fe Steak

1      Fried egg

### Santa Fe Steak

4.5 oz      Uncooked Santa Fe Steak

2 Tbsp      Olive oil

To taste      Salt & pepper

### Caramelized Onions

1      Vidalia Onion

2 Tbsp      Olive oil

To taste      Salt & pepper

## / Preparation steps

### SANTA FE STEAK

#### STEP 1

Generously salt and pepper both sides of the Santa Fe steak.

#### STEP 2

Place the olive oil in a skillet on medium-high heat.

#### STEP 3

Sear the steak on both sides for approx. 7-8 minutes. Cook to medium-rare / medium.

### CARAMELIZED ONIONS

#### STEP 1

Remove skins of onions, slice in half and then slice into thin pieces.

#### STEP 2

Heat a large skillet on medium high, add enough olive oil to coat the bottom of the skillet. Add all the onions to the skillet.

#### STEP 3

Cook on medium high heat while continuously stirring to ensure onions do not burn.

#### STEP 4

Once the onions have softened and started to brown, reduce heat to low, spread onions out to a single layer, and continue to cook without stirring. Stir only every few minutes to ensure the onions don't stick or begin to burn. Add 1 tbs of water if the onions appear dry.

### SANDWICH ASSEMBLY

Slice, butter, and lightly grilled the bread. Add the cheese, then the caramelized onion and top with slices of steak and the fried egg. Serve hot with a side of salad of your choice.