



ROASTED GARLIC AIOLI STEAK SANDWICH

½ cup mayonnaise

1 tsp. **YGY Easy Eats™ Roasted Garlic Aioli Seasoning**

1 Tbsp. fresh lemon juice

2 lb skirt steak

1 ½ Tbsp. brown sugar

2 Tbsp. balsamic vinegar

1 Tbsp. oil of choice

3 Tbsp. unsalted butter

2 large onions, thinly sliced

4 gluten-free hoagie rolls (or bread of choice)

¼ cup arugula

8 slices Provolone cheese

Salt and pepper to taste

Blend mayonnaise, seasoning, lemon juice, salt, and pepper until smooth; chill in fridge. Season skirt steak with brown sugar, balsamic vinegar, oil, kosher salt, and black pepper. Melt butter in cast-iron skillet over medium heat. Add sliced onions and cook for 10-12 minutes until caramelized. Remove and set aside. Increase skillet to high heat and sear steak 3-4 min per side, aiming for a well-browned crust. Remove steak, rest for 5 min, slice thinly. Brush hoagie roll interior with melted butter, toast 2-3 min until crisp. Spread garlic aioli on rolls. Layer Provolone cheese, arugula, sliced steak, and caramelized onions. Press gently to hold fillings.