

Flank Steak Sandwich with Black Garlic Chimichurri Aioli

Leftovers are the best! Last night's dinner does double duty for lunch the next day or even dinner again with a side of grilled veg or homemade potato chips. Sometimes leftovers are better enjoyed than the original meal, and this delicious example is no exception.

Sandwich

2 Slices of Crusty Bread
1 clove garlic
½ cup sliced red onion
1 tsp sea salt
½ tsp black pepper
2 Tbsp EVOO
6 oz cooked Flank Steak
¼ cup Mayonnaise

Black Garlic Chimichurri

¼ cup Wild Mushroom & Sage Infused Olive Oil
2 Tbsp Black Garlic Balsamic
¼ cup finely chopped parsley
1 tbsp finely chopped rosemary
1 tbsp finely chopped oregano
1 red chili pepper
½ tsp sea salt

Slice the garlic clove lengthwise in half, exposing the inside of the garlic clove. Toast bread on both sides and rub with a clove of garlic, to make garlic toast.

In a small non-stick pan over medium heat, sauté the sliced red onion for 2 minutes until they start to soften. Sprinkle with sea salt and continue to caramelize for 5-6 minutes. Remove from heat and set aside.

In a small bowl, stir together Wild Mushroom & Sage infused olive oil, Black garlic balsamic and chopped herbs. Slice the chili pepper in half, and remove the seeds. Finely chop the flesh and add that to the herb mixture with the sea salt. Mix well.

Stir 2 tablespoons of this mixture into the ¼ cup of Mayonnaise to create the sandwich sauce. Set aside until ready to assemble the sandwich.

Slice steak into thin strips and place on one slice of bread, top with onion and a big dollop of aioli. Top with a second slice of bread and enjoy!