



Globally Inspired Flavor Solutions®

Filipino Adobo Steak and Pepper Open-Face Sandwich

Yield: 4 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per serving)
Flank steak	1 lb	Calories 530
SupHerb Farms Fusions® Filipino Adobo Paste, divided	3 tbsp	Fat 36g
Vegetable oil	2 tbsp	Cholesterol 95mg
Red wine vinegar	2 tbsp	Sodium 680mg
Olive oil	1 tbsp	Carbohydrate 18g
Red and yellow pepper, seeded and thinly sliced	1 each	Fiber 3g
Mayonnaise	1/4 cup	Sugars 3g
Dijon mustard	2 tsp	Protein 36g
Whole wheat bread, toasted	4 slices	DIETARY STATEMENTS
Monterey Jack cheese (4 oz)	4 slices	Free of Nuts
Chopped fresh parsley	2 tbsp	

PREPARATION

1. Place flank steak in resealable bag or shallow dish.
2. Mix together 2 tbsp Filipino adobo paste, vegetable oil and red wine vinegar; rub all over flank steak. Cover and refrigerate for at least 4 hours or up to overnight.
3. Grill flank steak for 4 to 6 minutes per side to desired doneness. Let rest for 5 minutes; slice across the grain.
4. Heat olive oil in skillet set over medium heat. Sauté red and yellow peppers for about 6 minutes or until tender.
5. Mix together mayonnaise, remaining adobo paste and Dijon mustard. Top each slice of toast with sautéed peppers, 1 slice Monterey Jack cheese and sliced steak. Broil for 1 to 2 minutes to melt cheese.
6. Garnish with chopped parsley.

TO SERVE

Can be serviced broiled to melt cheese or immediately after assembling. If desired, service with green side salad.