



## Star Spangled Steak Sandwich

Recipe By JOE LASHER, SR.

SERVES: 4

### STEAK:

- 1½–2 lbs flank or skirt steak
- 2 tbsp olive oil
- 2 tsp kosher salt

- 1 tsp freshly ground black pepper
- 1 tsp smoked paprika
- ½ tsp garlic powder

### PEPPERS & ONIONS:

- 1 red bell pepper, sliced
- 1 yellow bell pepper, sliced

- 1 red onion, sliced
- 1 tbsp olive oil
- kosher salt and pepper, to taste

### SANDWICH BUILD:

- 4 hoagie rolls or brioche sub rolls
- 6–8 oz sharp cheddar cheese, sliced or shredded

### DIRECTIONS:

1. Preheat the grill to high heat.
2. Pat the steak dry. Rub with the olive oil, salt, pepper, smoked paprika, and garlic powder. Let rest at room temperature for 20–30 minutes.
3. Toss the peppers and onions with olive oil, salt, and pepper.
4. Grill the vegetables over medium-high heat until blistered and tender. Remove and keep warm.
5. Grill the steak 3–5 minutes per side (depending on thickness) until internal temperature reaches 130°–135°F for medium-rare.
6. Remove the steak and rest for 10 minutes. Slice thinly against the grain.
7. Lightly toast the hoagie rolls on the grill.
8. Layer the sliced steak onto the rolls. Top with the grilled peppers and onions.
9. Add the sharp cheddar and return briefly to the grill with the lid closed to melt the cheese.
10. Close the sandwich and slice on the bias before serving.

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