



## CHARGRILLED SMOKED PAPRIKA STEAK SANDWICHES

- 2** 400g Sirloin steaks
- 1** Tbsp smoked paprika
- 1** Tbsp picked thyme leaves
- 2** Large tomatoes
- 1** Baby cos lettuce, leaves rinsed and drained
- Sour dough sliced
- Aioli
- Gruyère cheese, sliced
- Dill pickles to serve
- Olive oil
- Sea salt and fresh ground black pepper

Remove the steaks from the refrigerator 20 minutes prior to use.

In a bowl, combine a couple of tablespoons of olive oil with the smoked paprika, thyme and salt and pepper.

Toss the steaks in the marinade and leave for 10 minutes at room temperature.

Get the BBQ hot. Cook each side of the steak for 4 minutes without turning.

Remove from the heat and allow to rest for 10 minutes with a slice of gruyère cheese on top.

Brush a little olive oil on 8 slices of bread and toast on the BBQ on the grill plates.

Cut the cheese topped steaks in half and divide over 4 toast slices.

Top with crisp cos lettuce and sliced tomato.

Squeeze generous serve of aioli on remaining toasts and top each steak sandwich. Serve with pickles.

**SERVES 4**