

# Watercress & pickled red onion steak sandwiches



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Preparation 20 mins | Cooking 3 mins | Serves 4

2 cups watercress leaves  
2 x 350g thick beef sirloin steaks  
Olive oil, for brushing  
4 slices sourdough  
¼ cup aioli + extra to serve  
2 vine-ripened tomatoes, sliced

### Pickled red onions:

¼ cup apple cider vinegar  
½ tsp sea salt  
2 tbs caster sugar  
2 medium red onions, very finely sliced

**STEP 1** To make pickled red onions, combine vinegar, salt and sugar in a bowl. Stir until sugar dissolves. Add onion and toss to combine. Set aside for 15 minutes.

**STEP 2** Plunge watercress sprigs into a bowl of iced water. Set aside.

**STEP 3** Heat a greased large non-stick frying pan over high heat. Brush steaks with olive oil and season with salt and pepper. Add to pan and cook for 5 minutes. Turn and cook for 2-3 minutes for medium or until cooked to your liking. Transfer to a plate, cover and rest for 5 minutes.

**STEP 4** Meanwhile, drain watercress and pat dry. Toast bread. Slice steaks. Place toast on a board and spread with aioli. Top with watercress, steak, tomatoes and pickled red onions. Serve with extra aioli if liked.