

with Warm Mushroom & Arugula Salad

Beefsteak Sandwiches

Arugula Salad



Recipe #811

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut out and discard the cauliflower core; cut the head into bite-sized florets. Peel, halve and thinly slice the onion. Remove and discard the stem, ribs and seeds of the bell pepper; thinly slice. Peel and mince the garlic. Tear the mushrooms into bite-sized pieces. Slice the rolls lengthwise, keeping them intact (they should look like hot dog buns). Cut off and discard the pepperoncini stems; thinly slice the pepperoncini crosswise into rings.

2



Roast the cauliflower:

Place the **cauliflower** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast, stirring halfway through, 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven, leaving the oven on.

3



Cook the onion & bell pepper:

While the cauliflower roasts, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion** and **bell pepper**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and softened. Add the **garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Remove from heat and stir in the **Worcestershire sauce**; season with salt and pepper to taste. Transfer to a large bowl and set aside in a warm place. Wipe out the pan.

4



Cook the mushrooms:

While the cauliflower continues to roast, in the pan used to cook the onion and bell pepper, heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 4 to 6 minutes, or until browned and crispy. Turn off the heat and stir in the **vinegar** and $\frac{1}{4}$ cup of **water**, scraping up any browned bits from the bottom of the pan. Season with salt and pepper to taste. Transfer the cooked mushrooms and liquid to a large bowl.

5



Assemble & toast the sandwiches:

Place the **rolls** on a clean, dry work surface. Transfer the **roasted cauliflower** to the bowl of **cooked onion and bell pepper**; toss to combine and season with salt and pepper to taste. Divide the vegetable filling between the rolls; top with the **cheese**. Wipe off the sheet pan used to roast the cauliflower. Place the sandwiches on the sheet pan and toast in the oven 2 to 3 minutes, or until warmed through and the cheese has melted. Remove from the oven.

6



Make the salad & plate your dish:

While the sandwiches toast, add the **arugula** to the bowl of **cooked mushrooms**; season with salt and pepper. Drizzle with olive oil and toss to combine; season with salt and pepper to taste. Divide the **toasted sandwiches** and salad between 2 plates. Garnish the sandwiches with the **pepperoncini**. Enjoy!