

Garlic-Basil Toasted Beef Sandwiches

Fresh tomatoes and basil join fork-tender slow cooked beef on this savory sandwich.



INGREDIENTS

- 1-1/2 pounds beef Eye of Round Steaks, cut 3/4 inch thick
- 2 tablespoons minced garlic
- 1 teaspoon pepper
- 1 cup water
- 4 crusty rolls (4 inches long), split
- Sliced tomatoes (optional)
- 1/2 cup reduced-fat or regular mayonnaise
- 1/4 cup chopped fresh basil
- 1 teaspoon minced garlic



2.00
Hours



4
Servings



42 Cal



43g
Protein

COOKING

1. Combine 2 tablespoons garlic and pepper; press evenly onto beef Steaks. Heat large nonstick skillet over medium heat until hot. Place steaks in skillet; brown evenly. Season with salt, as desired.
2. Add water to skillet; bring to a boil. Reduce heat; cover tightly and simmer 1-1/4 to 1-3/4 hours or until beef is fork-tender.
3. Meanwhile combine mayonnaise ingredients in small bowl. Spread cut sides of rolls with mayonnaise mixture. Place on baking pan so surface of rolls is 3 to 4 inches from heat. Broil 1 to 2 minutes or until lightly browned. Place sliced tomatoes on bottom half of rolls, if desired.
4. Carve Steaks into thin slices. Divide steak slices evenly over roll bottoms; top with some of the cooking liquid. Close sandwiches. Serve with remaining cooking liquid for dipping, as desired.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		12g	79mg		35g	43g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

