

Toasted Beef Sandwiches With Basil-Garlic Mayonnaise

Enjoy this fork-tender slow cooked beef on this savory sandwich with basil-garlic mayonnaise.

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 Eye of Round 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 sheet 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.

