

## 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 1-1/2 pounds beef Eye of Round Steaks, cut 3/4 inch thick





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(3)

4

2.00 Hours

Servings

42 Cal

43g Protein

1-1/2 pounds beef Eye of Round Steaks, cut 3/4 inch thick 1-1/2 pounds beef Eye of Round Steaks, cut 3/4 inch thick

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1-1/2 pounds beef Eye of Round Steaks, cut 3/4 inch thick 2 tablespoons minced garlic 2 tablespoons minced garlic

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2 tablespoons minced garlic 1 teaspoon pepper 1 teaspoon pepper

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1 cup water

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1 cup water 4 crusty rolls (4 inches long), split  $4\ \mathrm{crusty}\ \mathrm{rolls}$  (4 inches long), split 4 crusty rolls (4 inches long), split

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Sliced tomatoes (optional)

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1/2 cup reduced-fat or regular mayonnaise

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## 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.
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281. 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.

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## **NUTRITION**

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

<sup>\*</sup>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.

Courtesy of BeefItsWhatsForDinner.com