Beef &Amp; Smoked Mozzarella Stuffed Focaccia With Pesto

Looking for a savory sandwich stack? Try this steak and smoked mozzarella sandwich with tomatoes and pesto in between crispy focaccia bread.

35 Min   **4 Servings**   **42 Cal**   **40g Protein**

INGREDIENTS

1 pound beef Top Sirloin Steak boneless or Top Round Steak, cut 3/4 to 1 inch thick or Flank Steak

1/4 cup prepared basil pesto sauce, divided

1 loaf (8 to 10 ounces) focaccia bread, cut horizontally in half - Other crusty bread loaves of similar weight, such as Italian or French bread, may be substituted for focaccia. Cut loaf horizontally in half and proceed as directed above.

4 ounces smoked mozzarella or provolone cheese, sliced 1/8 to 1/4 inch thick - Regular mozzarella or provolone may be substituted for smoked cheese.

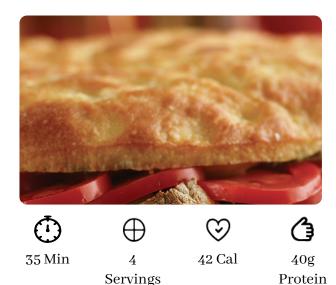1 medium plum tomato, cut into 1/4-inch thick slices

COOKING

1. Cut beef steak lengthwise in half, then crosswise into 1/8 to 1/4-inch thick strips. Combine 2 tablespoons pesto and beef in medium bowl. Cover and marinate in refrigerator 30 minutes to 2 hours.

2. Heat oven to 350°F. Remove some bread from center of cut sides of loaf if very thick, creating a pocket. Spread remaining 2 tablespoons pesto evenly over cut sides of bread; top each half evenly with cheese. Place on metal baking sheet. Bake in 350°F oven 8 to 10 minutes or until heated through and cheese melts.

3. Meanwhile heat large nonstick skillet over medium-high heat until hot. Add 1/2 of beef; stir-fry 1 to 3 minutes or until outside surface of beef is no longer pink. (Do not overcook.) Remove from skillet. Repeat with remaining beef.

4. Using slotted spoon, place beef over bottom half of bread; top with tomatoes. Close sandwich, pressing together slightly. Cut into 4 wedges.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
4		19g	80mg		32g	40g	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.

Courtesy of BeefItsWhatsForDinner.com