Beef entrecôte, provolone, and caramelized onion sandwich

Consejo del chef

Put the other half of the bread on it, heat it on a griddle or grill until the cheese is melted and serve.

Raciones para 1

- ❏ **40 ml** Olive oil
- ❏ Salt
- ❏ Pepper
- ❏ **1** Entrecote
- ❏ Mustard
- ❏ **1** Caramelized onion
- ❏ **200 gr** Provolone cheese

1. Mix salt and pepper to taste and brush the entrecote on both sides.
2. Cook in the previously heated SteakMaster oven with the rack inside and choose the automatic entrecôte function, with the correct thickness of the meat. Let the entrecôte rest after cooking for around five minutes, and slice.
3. Assemble the sandwich by cutting the bread loaf to the desired size for the sandwich, halving it, and spreading some mustard sauce on it. Put some caramelized onions on it and add some entrecôte slices. Place provolone cheese on top.

Chef's Notes

https://cookinglovers.teka.com/es/receta/sandwich-de-entrecot-provolone-y-cebolla-caramelizada/