

BALSAMIC & BLUE CHEESE STEAK SANDWICH

- 1 lb Copper Creek Cut Beef Flank Steak
- 1 tsp Fennel seed, toasted and crushed
- 3/4 cup Balsamic Vinegar, divided
- 3 Tbsp Olive oil, divided
- 1 tsp Salt
- 1 tsp Crushed black pepper
- 1 ea Ciabatta baguette loaf, about 15 inches
- 2 cups Arugla
- 3/4 cup Crumbled blue cheese

1. Combine fennel seed, 1/2 cup balsamic vinegar, 1-1/2 Tbsp olive oil, salt and pepper in small bowl, mix well. Place beef steak and marinade in food-safe plastic bag, turn steak to coat. Close bag securely, marinate in refrigerator 6 to 24 hours.
2. Remove steak from marinade, discard marinade. Place steak on grill over medium, ash-covered coals, grill steak, covered, 11 to 16 minutes (over medium heat on preheated gas grill, covered, 16 to 21 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Carve steak diagonally into thin slices. Meanwhile cut ciabatta in half lengthwise, brush cut sides with remaining olive oil. Grill cut-side-down, during last 2 minutes of grilling beef
3. Place steak slices on bottom half of bread, top with arugula and blue cheese, drizzle with remaining balsamic vinegar. Close sandwich.
4. Recipe courtesy of Beef It's What's For Dinner®

ADDITIONAL INFORMATION

Ingredients

[1 ea Ciabatta baguette loaf, about 15 inches](#), [1 lb Copper Creek Cuts Beef Flank Steak](#), [1 tsp Crushed black pepper](#), [1 tsp Fennel seed, toasted and crushed](#), [1 tsp Salt](#), [2 cups Arugla](#), [3 Tbsp Olive oil, divided](#), [3/4 cup Balsamic Vinegar, divided](#), [3/4 cup Crumbled blue cheese](#)

Course	Dinner, Lunch
Cuisine	American
Category	Sandwiches
Serving Size	4