



Bistro Steak Sandwich with Chipotle Ranch Dressing

Grilled, sliced and seasoned flank steak sandwiched between a toasted ciabatta bun slathered with spicy Chipotle Ranch Dressing and accompanied with peppery arugula and sweet caramelized red onions.

Yield: 24

INGREDIENTS

1 bag	Foothill Farms Ranch Dressing Mix 3.2 oz (#V400 or #V402)	1/2 gal	Buttermilk
1/2 gal	Mayo	2 c	Chipotle en adobo
4 1/2 lb	Flank steak	1 Tbsp	Vegetable oil
	Kosher salt & coarse ground black pepper, to taste	1 1/2 c	Julienne red onions, caramelized
24 buns	Ciabatta, toasted	6 c	Baby arugula

INSTRUCTIONS

1. In large mixing bowl add ranch dressing mix to buttermilk. Mix well with wire whisk or electric mixer at low speed.
2. Add mayonnaise and continue mixing at low speed about 2 minutes until smooth.
3. In a food processor or by hand, chop the chipotle peppers very fine. Add the chopped chipotle and marinade to the dressing mixture. Mix on low speed until combined and uniform in color. Reserve cold.
4. Lightly rub flank steak with oil and season to taste. Grill to desired doneness (suggest medium rare). Allow steak to rest a few minutes than slice crosswise into thin strips. Reserve warm.
5. For 1 sandwich: Place toasted ciabatta bun on clean work surface. Spread chipotle ranch dressing on both the crown and heel (2 Tbsp total). Place 1/4 c arugula on the heel. Top with 3 oz. sliced steak and 1 heaping Tbsp of caramelized red onions. Place crown on top.