

Ingrediënten

- 1 loaf crusty french bread
- 1 tablespoon canola oil
- 1 lb beef steak cut into small strips
- 2 cloves garlic minced
- 2 tablespoons soy sauce
- 2 teaspoons sriracha hot chili sauce
- 3 tablespoon Worcestershire sauce
- 1 tablespoon fresh grated ginger
- 1/3 cup ketchup
- kosher salt and fresh ground black pepper
- 1 cup shredded mozzarella cheese
- 1/2 cup Provel ropes or shredded Provolone cheese



Recept

1. Remove the top third of the loaf by cutting around the bread several times with a sharp knife. Keep the knife at an angle that goes slightly downward. Remove the insides creating a boat. Try to leave about a half inch of bread all the way around
2. Add oil to a large skillet over medium-high heat. Add steak and cook until browned and slightly crispy on the edges; approximately 5-7 minutes. If the steak produces any moisture while cooking drain right away. You don't want your steak boiling. You want to almost stir-fry it.
3. Reduce heat to low and add garlic and continue cooking for 30 seconds. Stir in soy sauce, sriracha, Worcestershire sauce, ginger, and ketchup. Season with salt and black pepper to taste. Simmer for 5 minutes.
4. Spoon beef mixture into French bread boat. Top with the shredded cheese and place bread on a large baking sheet. Bake at 350 degrees for 15 minutes or until the cheese is melted. Turn the broiler on for the last minute of cooking just to brown the cheese a touch. Stay close by broilers as broilers are unpredictable.

Bron



https://www.facebook.com/permalink.php?story_fbid=pfbid02WJbs1TKNMZ8YWqnxTk8PqabFK4nG6j4TjhNzx3cTVrsZBqVXsuaAwiaD4WxarnEI&id=61554111855142

<https://news.usatoday.uk/steak-stuffed-french-bread-recipe/>

Info Martine Lycke

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In mixer:

400 g filet americain

1 witte ui

1 rode paprika

1 el lookpasta

1 klein doosje tomatenconcentré

Chili saus

Kruiden:

Komijn, gember, kurkuma, paprika, peterselie, koriander

Mengsel bakken in de pan

Brood in stukjes snijden – ngl gebruikte bakvorm

En uithollen – zie foto

Vullen met americain mengsel

+ geschildte en ontpitte tomaatschijfjes

+ 'ziz' kaas

+ gemalen kaas

Oven:

Whirlpool 6th Sense

Pizza - Dik stand

min 4 tal minuten

Ongeveer 20 minuten dus

Restje:

Volkoren wrap + americain + gemalen pizza kaas

in de pan gebakken met deksel

Fotos

