Smoky Ribeye Steak Sandwich

Seared ribeye, smoky onions and peppers, provolone and horseradish-Dijon cream on toasted ciabatta.



4 sandwiches · Prep 20 min · Cook 40 min · Rest 5 min · Total about 1 hr 5 min*

INGREDIENTS

2 boneless ribeyes, 12 oz each, about 1 inch thick (1 1/2 lb total); whole-muscle, not ground or formed

2 tbsp neutral high-heat oil: 1 tbsp vegetables; 1 tbsp steaks

2 yellow onions, thinly sliced (about 3 cups)

1 red bell pepper, cored and thinly sliced

1 tsp fine salt: 1/4 tsp vegetables; 3/4 tsp steaks

1/2 tsp smoked paprika

1 tbsp sherry vinegar

1/2 tsp ground black pepper

1/3 cup commercial mayonnaise

2 tbsp drained prepared horseradish (not horseradish cream)

1 tsp Dijon mustard

2 tsp lemon juice

4 ciabatta rolls, 4–5 inches long, split horizontally

1 tbsp softened unsalted butter

4 thin provolone slices (about 3 oz)

2 cups washed, dried arugula

YOU'LL NEED

Large skillet or griddle; sheet pan; tongs; small bowl; clean board; sharp knife; food thermometer.

Contains wheat, milk, and egg; check all packaged ingredient labels.

METHOD

1 · Brown the vegetables. Keep beef refrigerated. Heat 1 tbsp oil over medium heat. Add onions, pepper, and 1/4 tsp salt; cook 20–25 minutes, stirring, until tender and deeply golden, not scorched. Add paprika for 20 seconds, then vinegar; cook about 1 minute until excess liquid evaporates. Transfer to a bowl; cover.

2 · Make the cream. While vegetables cook, mix mayonnaise, drained horseradish, Dijon, and lemon juice. Cover; refrigerate at 40°F or below. Keep raw beef and its juices away from sauce, greens, bread, and cooked food.

3 · Sear whole steaks. Pat dry; do not wash beef. Season with remaining 3/4 tsp salt and pepper. Wipe skillet clean; add 1 tbsp oil over medium-high. Sear without overlap, turning every 2–3 minutes, to at least 145°F in each center before removal. Probe from the side, avoiding fat pockets. Allow about 8–12 minutes or longer as needed; lower heat if browning too fast. Follow any higher package endpoint. Use clean utensils and board; rest 5 minutes before slicing (USDA minimum: 3).

4 · Toast and melt. During the rest, broil split rolls cut-side up on a sheet pan about 6 inches from heat, spreading cut sides with the 1 tbsp butter. Watch constantly: about 1–2 minutes until golden. Remove tops. Add 1 provolone slice to each bottom; broil 30–60 seconds to melt.

5 · Build. After the full rest, slice beef 1/8 inch thick across the grain into bite-friendly lengths. Spread cream over 4 top halves. Divide beef, onions, peppers, and arugula among cheesy bottoms. Close and serve promptly.

6 · Store safely. Keep components separate. Refrigerate perishables in shallow covered containers at 40°F or below within 2 hours (1 hour above 90°F); discard if left out longer. Use beef, vegetables, and prepared sauce within 3–4 days, or sooner per labels. Reheat beef and vegetables to 165°F; keep sauce and greens cold.

Sauce and toast overlap cooking/rest. If steaks need batches, divide the steak oil between batches and allow extra time. Do not apply this method to ground or formed beef.

Inspiration: Meat Hanger, "Ribeye Steak Sandwich" (Facebook reel 1443406574381738). Safety: USDA FSIS, "Beef From Farm to Table" and "Leftovers and Food Safety."

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] facebook.com · [2] fsis.usda.gov · [3] fsis.usda.gov