



CHEESY SWEET CHILLI, STEAK PAN TOASTIES

HEAT LEVEL 

Enjoy the satisfying crunch and gooey goodness of our Cheesy Sweet Chilli Steak Pan Toasties - a flavorful blend of steak, sweet chilli, and melted cheese, all packed into a delicious pan-toasted sandwich.

10 Mins

2 Servings

INGREDIENTS

4 slices of white bread
Spur Sweet Chilli Dressing
1/2 cup grated Mozzarella cheese
1/4 cup sliced Peppadews
150g leftover cooked sliced steak
Spur Steakhouse Signature Seasoning
2Tbsp (30ml) soft butter

METHOD

- 1 Slice the white bread into thick slices
- 2 Drizzle Spur Sweet Chilli Dressing onto two slices of the bread and add a layer of Mozzarella cheese.
- 3 Top with sliced Peppadews, followed by the sliced steak and season well with the Spur Steakhouse Signature Seasoning.
- 4 Top the sandwich with the second slice of bread.
- 5 Melt the butter in a large skillet over medium-high heat and add the sandwiches to the skillet.
- 6 Fry for 2-3 minutes per side, or until golden. Flip and repeat on the second side.
- 7 Slice the toastie and serve with extra Spur Sweet Chilli Dressing on the side for dipping.

VARIATIONS

- 1 Use brown bread

