



PREGO STEAK ROLL

HEAT LEVEL 🔥🔥🔥🔥

Indulge in our Prego Steak Roll - a flavorful combination of marinated steak in a roll for a satisfying and delicious bite.

15 Mins

4 Servings

INGREDIENTS

30 ml (2 Tbsp) olive oil
250 g (about 4) rare cooked steak slices
1 medium onion, thickly sliced
15 ml (1 Tbsp) fresh lemon juice
125 ml (½ cup) [Spur Peri-Peri Sauce](#) or [Spur Durky Sauce](#)
Spur Seasoning Salt, to taste
Freshly ground black pepper, to taste
± 10 ml (2 tsp) cake flour, to thicken
4 Portuguese rolls

METHOD

- 1 Heat oil in a heavy-based frying pan. Add beef slices and onion and fry lightly for a few minutes.
- 2 Add lemon juice, Spur Peri-Peri Sauce, Spur Seasoning Salt and pepper. Simmer for a few minutes. If needed, thicken sauce with a paste of 15 ml (1 Tbsp) flour and a little water.
- 3 Serve beef slices with sauce on Portuguese rolls or any other bread rolls of choice.

VARIATIONS

None

