

Argentinian Beef and Carrot Sandwich

A delicious dairy-free sandwich inspired by Argentinian flavors, featuring tender beef and crunchy carrots.



Main Dish

Argentinian

20 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- For 1 person:
 - 150g beef steak
 - 2 slices of bread
- 1 carrot, shredded
 - 1 cup cereal (such as cornflakes or bran flakes)
 - Salt and pepper to taste

Steps

- Season the beef steak with salt and pepper on both sides.
- Preheat a grill or skillet over medium-high heat.
- Grill the beef steak for about 3-4 minutes per side, or until desired doneness. Let it rest for a few minutes before slicing.
- Toast the bread slices until golden brown.
- Spread the shredded carrot evenly on one slice of bread.
- Place the sliced beef on top of the carrot.
- Crush the cereal and sprinkle it over the beef.
- Top with the second slice of bread.
- Cut the sandwich in half and serve.