

Rose Veal Minute Steak Baguette with Chutney

Sometimes simple is best, use our rose veal minute steak to create your new lunchtime favourite

Serves: 1

Prepare: 5 Minutes

Cook: 10 Minutes

Difficulty: Easy



Ingredients

- [75g rose veal minute steak](#)
- handful rocket leaves
- 1 baguette
- 2tbsp caramelised onion chutney
- 2tbsp mayonnaise
- 3tbsp fried onions

Method

1. In a super hot pan, add your rose veal minute steak and cook on each side for 30 seconds. Leave to rest covered in foil for 5 minutes
2. Slice the baguette down the middle so you have 2 long halves and lightly toast in a pan on a low heat
3. Spread the caramelised onion chutney on one half of the baguette and mayonnaise on the other, add the rocket
4. Thinly slice the minute steak and place on the caramelised onion side of the baguette
5. Add some crispy fried onions for added crunch and carefully put the two baguette halves together. Enjoy!