

Roast Beef Sandwich

Ingredients

Salt
Pepper
Mustard
Beef Tenderloin
Creamy Sesame Dressing
Lettuce
Sandwich Bread

Amount

to taste
to taste
to taste
250 g (8.8oz)
2-3 Tbsp
several leaves
4 pieces



Method of Preparation

1. Rub salt, pepper and mustard onto the roast beef. Leave it for 30 minutes.
2. Grill the beef tenderloin in the oven for 20 to 30 minutes.
3. Remove the beef tenderloin from the oven. Let it cool.
4. Slice the beef thinly and marinate the beef with creamy sesame dressing.
5. Cut lettuce and mix it with creamy sesame dressing.
6. Put lettuce and the thinly sliced roast beef on the bread and add creamy sesame dressing over the roast beef.
7. Place another piece of bread over the roast beef and serve.



Created by:

Bakery Crescent

270 East Algonquin Rd, Arlington Heights, IL 60005

Phone: 847-956-6370