

Garlic Aioli Ribeye Steak Sandwich

If you're a steak lover (and even if you're not), prepare to be obsessed. This Garlic Aioli Ribeye Steak Sandwich is rich, flavourful, and everything a gourmet sandwich should be – smoky, garlicky, cheesy, and perfectly balanced with sweet caramelized onions and tangy garlic aioli.

Whether you're making a fancy lunch or elevating dinner at home, this sandwich packs serious steakhouse flavour into every bite.

□ Ingredients:

For the Steak: **Nutrafarms ribeye steaks** **Salt & pepper** (to taste) **1–2 cloves of garlic (minced or grated)**

For the Garlic Aioli: **1/4 cup mayonnaise** **5–6 cloves of garlic** (roasted or sautéed) **1 tsp garlic powder** **A squeeze of lemon juice** **Salt & pepper** (to taste)

For the Sandwich:

- 1 whole onion
- Pinch of brown sugar
- Roasted bell peppers
- Your choice of cheese (provolone, havarti, mozzarella – your call!)
- Ciabatta bun or bread



□ Instructions:

1. Caramelize the Onions

Thinly slice the onion and cook it over medium-low heat with a pinch of brown sugar. Stir occasionally and add a splash of water to prevent sticking. Let it cook low and slow to develop a sweet, rich flavour.

2. Season & Sear the Steak

Generously season your Nutrafarms ribeye with salt, pepper, and minced garlic. Sear it in a hot skillet for 3 minutes per side for a juicy medium-rare (or adjust to your preference). Let it rest before slicing thinly across the grain.

3. Make the Garlic Aioli

In a small bowl, mix mayo, roasted garlic, garlic powder, lemon juice, and salt and pepper. Set aside – try not to eat it with a spoon!

4. Toast the Buns

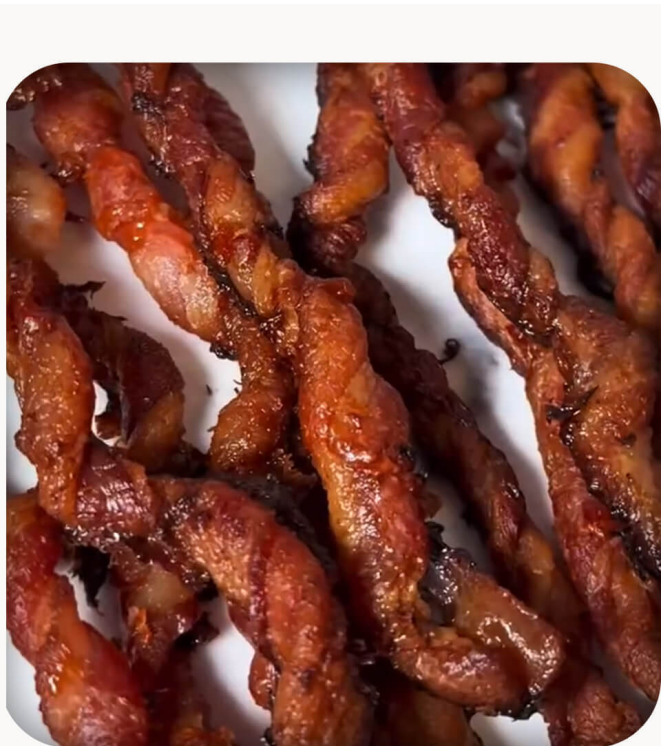
Cut your ciabatta buns and toast them lightly in a pan or oven. While still warm, place your cheese on the top half so it melts just slightly.

5. Assemble the Sandwich

Spread the garlic aioli on the bottom bun, then layer with roasted bell peppers, caramelized onions, and steak slices. Add a bit more aioli on top if you're feeling extra (you should be). Cap it off with the cheesy bun.

6. Serve & Enjoy

Slice it in half, serve warm, and prepare for compliments. It's perfect for weekday indulgence or impressing your weekend guests.



Why It Works

The twisting gives each strip an irresistible balance of chew and crunch. The sweet heat from the brown sugar and cayenne cuts through the richness of the bacon for the perfect flavour explosion. It's the kind of bite that makes a regular morning feel like a weekend celebration.

Why Choose Nutrafarms Grass-Fed Beef?

Nutrafarms' **Ontario-raised grass-fed beef** is the foundation of this incredibly juicy sandwich. Our ribeye steaks are free from added hormones and antibiotics, delivering rich flavour and unbeatable tenderness with every bite. Whether you're making a casual lunch or a gourmet dinner at home, choosing premium cuts like these takes your meals to the next level.

□ Explore our full lineup of **grass-fed beef products** here:

<https://www.nutrafarms.ca/grass-fed-beef-products/>

□ Final Thoughts

This sandwich doesn't just taste like a gourmet steakhouse meal – it is one, just easier and far more affordable. The bold garlic aioli paired with tender, juicy ribeye makes this a next-level sandwich experience you'll want on repeat.