Garlic & truffle steak sliders
RECIPE

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COOK TIME	10 mins
PREP TIME	5 mins
SERVES	4 x

Big flavour, with just 5 ingredients! Garlic & Truffle Steak Sliders, made with MasterFoods Steak Seasoning and Garlic and Truffle Sauce.

INGREDIENTS

- 600g beef rump steak
- 2 tablespoons MasterFoods Steak Seasoning
- 4 brioche buns, toasted
- 60g rocket leaves
- ⅓ cup MasterFoods Garlic & Truffle No Rules Sauce
- 1 head cauliflower, broken into florets

METHOD

1. Place steaks on a plate and drizzle with 2 tablespoons of olive oil. Coat the steaks in MasterFoods Steak Seasoning.
2. In a large frying pan over high heat, cook steaks for 4 minutes on each side. Rest on a plate for 10 minutes. Then slice into pieces.
3. On the base of the brioche buns, place rocket leaves and top with steak slices. Squeeze over the MasterFoods Garlic & Truffle No Rules Sauce, top with bun lids and enjoy!

This recipe was originally developed by TastyOz via BuzzFeed.com.au

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