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Garlic & truffle steak sliders  
RECIPE

## Garlic & truffle steak sliders



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.

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## INGREDIENTS

- 600g beef rump steak
- 2 tablespoons MasterFoods Steak Seasoning
- 4 brioche buns, toasted
- 60g rocket leaves
- $\frac{1}{3}$  cup MasterFoods Garlic & Truffle No Rules Sauce
- 1 head cauliflower, broken into florets

### RELATED PRODUCTS



MasterFoods Garlic & Truffle Flavour No Rules Sauce 250ml

[See details](#)



MasterFoods Steak Seasoning 45g

[See details](#)

## METHOD

1. 1

Place steaks on a plate and drizzle with 2 tablespoons of olive oil. Coat the steaks in MasterFoods Steak Seasoning.

2. 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. 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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