

BBQ Stuffed Steak Cutlets



A unique way to serve up cutlets.

Timing

Prep time	Total time	Skill level
30 mins	45 mins	Easy

What You'll Need

- > 6 steak cutlets
- > 1 red Sweetpeaks long pepper sliced thin
- > 1 yellow Sweetpeaks long pepper sliced thin
- > 1 orange Sweetpeaks long pepper sliced thin
- > 1 red onion sliced thin
- > Salt and pepper to taste
- > Olive oil

Dipping Sauce

- > ¼ cup creamed horseradish
- > ½ cup mayo
- > ½ tsp Sriracha sauce

Directions

1. Tenderize cutlets by soaking them in a baking soda paste. The pasta consists of $\frac{1}{2}$ tsp baking soda to $\frac{1}{2}$ cup of water. Soak for 15-20 minutes and then rinse and pat dry.
2. Season cutlets with pepper, garlic, grated ginger. Pound cutlets between saran wrap or parchment paper until $\frac{1}{4}$ to $\frac{1}{8}$ inch thick.
3. Season cut vegetables in a mixing bowl with salt and pepper, then toss together.
4. Arrange the cutlets on a flat surface and place mixed vegetables across the cutlets. Wrap up and hold together with a toothpick or two if needed.
5. Season outside rolls with salt and pepper, then grill for 5-7 minutes, turning onto each side to form an even crust outside.
6. Drizzle with horseradish and mayo for presentation and offer a bowl for dipping.