

## **Lomito Completo (Steak Sandwich)**

Argentina knows beef. And Argentines know how to make it more delicious than it has a right to be. This ravishing beast of a sandwich is their go-to street snack (yes, it's a snack), but feel free to serve it as a proper meal. Then plan on a siesta.

### **Ingredients**

2 (1/4-inch thick) boneless rib-eye steaks (about 6 ounces total)  
1 vine-on tomato, halved  
2 Portuguese or similar type sub rolls, split  
3 teaspoons olive oil  
1 small onion, sliced (about 1 cup)  
Kosher salt and freshly ground black pepper  
1½ ounces robiola cheese  
2 large eggs  
1/4 cup mayonnaise  
8 thin slices coppa  
2 leaves iceberg lettuce, optional

### **Directions**

Place the steaks between layers of plastic wrap. Using the flat side of a meat mallet or a rolling pin, evenly pound the steaks until they are very thin. They may tear a little, and that's ok, but try to get them an even thinness all around without falling apart.

Heat a 12-inch cast-iron pan or the flat side of a grill pan over medium-low heat for 3 minutes. Then raise the heat to medium-high for 2 more minutes. (This gets the entire surface more evenly hot without scorching the food.)

Meanwhile, grate the flesh of the tomato halves on the large holes of a box grater onto the top half of the rolls. Pound the steaks between plastic wrap until very thin.

Pour 1 teaspoon of the oil in the pan and then add the onion. Sprinkle with a little salt and pepper and stir. Cook until the onions char and soften, about 5 minutes. Remove to a plate. Add 1 more teaspoon of oil. Sprinkle the steaks liberally on both sides with salt and pepper and place in the pan. Cook, flipping, until charred and just cooked through, about 2 minutes. Turn off the heat and break the cheese into chunks and put on top of each steak. Cover with a lid or overturned metal bowl to melt.

Meanwhile, heat a medium nonstick skillet over medium heat. Drizzle in the remaining teaspoon of oil. Crack the eggs, sprinkle with a little salt and pepper, and cook until the whites set, about 3 minutes. Break the yolk if desired and flip the eggs, cooking until the yolks are not dripping, but not hard-cooked either, about 2 minutes.

Spread 2 tablespoons of mayonnaise on the bottom roll. Grind a little black pepper on the mayo. Place a steak with cheese on the mayo. Then half the onions, 4 slices of the coppa, an egg and a piece of lettuce, if using.

**total time:** 25 minutes

**active prep:** 25 minutes

**serves:** 2

**difficulty:** *easy*