

## Blackened Prime Rib Sandwich

Servings: 1

### INGREDIENTS

- 6 oz Chef's Line® USDA Choice Beef Ribeye
- 2 oz horseradish sauce
- 1 ea Chef's Line French Baguette
- 3 oz Monarch® Cajun Seasoning

### PREPARATION

Utilizing some of the leftovers from the ribeye, generously season a 6 oz portion with some cajun or blackened seasoning. In a cast iron skillet or on a flat-top, cook the ribeye to desired temperature.

Cut baguette into 3 equal portions. Slice bread in half. Toast both sides and place bottom half of the bread on plate. Arrange blackened ribeye on the bottom half of the bread and neatly place the top half of baguette on the ribeye. Garnish with some of the horseradish sauce and accompaniment of choice and serve immediately.

