

Gozney ROCCBOX - Pan Seared Steak Sandwiches with Trail Recon Overland Sauce

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I bought a Gozney ROCCBOX pizza oven and quickly realized that I could fit a 10" cast iron pan in the oven and make a lot of other things in it. The recipe is my version of a recipe from Marco Hernandez excellent cookbook "The Overland Cook, food on the trail with OvrlanDX.

Ingredients

Ingredient	Qty	Units
Rib Eye steak	1	Each
Kosher salt		
Fresh ground black pepper		
Avocado oil	1	Tbs
Rolls		
Fresh spinach	1	Cup
Goat cheese spread	1/2	Cup
Fresh tomato	1-2	Each

Directions

Pre heat the pizza oven.



Gozney ROCCBOX.

Put a 10" cast iron pan in the oven (I use Lodge cast iron pans).

Heat the pan to 450°F (I use an infrared thermometer to check the pan, there are inexpensive ones available on Amazon).

Brush the steak with avocado oil (avocado oil has a high smoke point and mild taste). Sprinkle on kosher salt and freshly ground pepper. Put the steak in the pan and cooks for 3 to 4 minutes, flip over steak and cooks for 3 to 4 more minutes until the internal temperature is 135°F (The USDA food code recommends a minimum of 145°F internal temperature for beef).



Perfectly Cooked Steak

Let the steak rest and then cut into thin slices. Spread goat cheese on the rolls, place steak strips on the roll followed by tomato and fresh spinach.

Trail Recon Overland Sauce

This fresh tasting sauce is the perfect final element for a great sandwich. Prepare the sauce in advance and keep it in the refrigerator in a squeeze bottle until ready to use.

Peel the avocado, cut the tops off the jalapeno and take out the center, peel the onion and chop up 1/4 of the onion, put all the ingredients in a blender, add salt and pepper to taste and blend until smooth.

Sauce Ingredients

Ingredient	Qty	Units
Unflavored Greek Yogurt	1/2	Cup
Olive oil	1/4	Cup
Avocado	1	Each
Jalapeno	1	Each
Onion	1/4	Each
Garlic cloves	5	Each
Kosher salt		
Fresh ground black pepper		

Squirts the sauce onto the sandwich and you are ready to enjoy it.