

STEAK SLIDERS WITH CARAMELIZED ONIONS

with The Spaniard Extra Virgin Olive Oil

MAKES: 12

PREPPING TIME: 15 MIN

COOKING TIME: 45 MIN

INGREDIENTS

For the Steak

1½ lbs sirloin or ribeye steak
The Spaniard Extra Virgin Olive Oil
2 cloves garlic
1 tsp smoked paprika
1 tsp dried oregano
½ tsp kosher salt
½ tsp ground black pepper

For the Sliders

12 slider or Hawaiian-style rolls
1 large yellow onion
The Spaniard Extra Virgin Olive Oil
8 slices provolone cheese
2 tablespoons mayonnaise
1 Tbsp Dijon mustard
1 tsp Worcestershire sauce

For the Olive Oil Topping

2 Tbsp The Spaniard Extra Virgin Olive Oil
½ tsp dried oregano
½ tsp garlic powder
1 Tbsp grated Parmesan
Pinch of flaky sea salt

DIRECTIONS

- 1. Season the steak:** Mix 2 tablespoons The Spaniard Extra Virgin Olive Oil with garlic, paprika, oregano, salt, and pepper. Rub over the steak and let rest for 15 minutes.
- 2. Caramelize the onions:** Heat 1 tablespoon olive oil over medium-low heat. Cook onions for 25–30 minutes, stirring occasionally, until deeply golden.
- 3. Cook the steak:** Preheat oven to 375°F. Heat the remaining 1 tablespoon olive oil over medium-high heat and cook steak to desired doneness. Rest for 5–10 minutes, then slice thinly against the grain.
- 4. Assemble:** Slice rolls horizontally. Mix mayonnaise, Dijon, and Worcestershire and spread over the bottom half. Top with steak, onions, provolone, and the roll tops.
- 5. Top and bake:** Mix 2 tablespoons olive oil with oregano, garlic powder, Parmesan, and flaky salt. Brush over the rolls. Cover with foil and bake for 10 minutes, then uncover and bake 5–7 minutes more, until golden and melted.

Juicy steak, caramelized onions, melted provolone, a savory Dijon spread, and an herbed olive oil topping come together in these crowd-pleasing sliders featuring The Spaniard Extra Virgin Olive Oil.