

# Herb Butter Mushroom Steak Sandwich

**Servings:** 2 | **Prep Time:** 10 minutes | **Cook Time:** 12 minutes | **Total Time:** 22 minutes

This herb butter mushroom steak sandwich is a quick, satisfying meal that feels café-worthy but comes together in just over 20 minutes. Juicy seared steak, golden mushrooms cooked in garlic-herb butter, and crusty toasted bread create a rich, savory, and incredibly filling sandwich.

## Why You'll Love This Sandwich

- Big flavor with simple ingredients
- Ready in under 25 minutes
- Juicy steak and buttery mushrooms in every bite
- Customizable with cheese, sauces, or greens
- Restaurant-quality feel with weekday ease

## Ingredients

- ½ lb thinly sliced steak (ribeye or sirloin)
- 1 cup sliced mushrooms
- 1 Tbsp herb butter
- 1 Tbsp oil
- 1 baguette, sliced

## Ingredient Notes & Substitutions

- **Steak:** Ribeye is richest; sirloin is leaner. Slice thin for quick cooking.
- **Mushrooms:** Button, cremini, or baby bella all work well.
- **Herb butter:** Store-bought or homemade with garlic and parsley.
- **Bread:** Baguette gives best crunch; hoagie or ciabatta also work.

## Instructions

### Step 1: Sear the steak

Heat oil over medium-high heat. Cook steak strips 2–3 minutes until just browned. Remove and set aside.

### Step 2: Cook the mushrooms

Lower heat to medium. Add herb butter, then mushrooms. Cook 5–6 minutes until golden, letting them sit to develop color.

### Step 3: Combine steak and mushrooms

Return steak to skillet and toss 1–2 minutes until warmed.

### Step 4: Toast the bread

Toast baguette until warm and crisp.

### **Step 5: Assemble**

Pile steak and mushrooms into bread and serve hot.

### **Tips for Best Results**

- Do not overcrowd the pan when cooking steak.
- Let mushrooms brown undisturbed for best flavor.
- Toast bread to prevent sogginess.

### **Optional Toppings & Variations**

- Add cheese: provolone, Swiss, or mozzarella
- Add greens: arugula for peppery contrast
- Add onions: caramelized onions pair perfectly
- Add sauce: garlic aioli or horseradish cream
- Protein swaps: chicken strips or portobello mushrooms

### **Serving Suggestions**

- Fries or sweet potato fries
- Simple green salad
- Roasted vegetables or coleslaw

### **Storage & Reheating**

**Storage:** Store steak and mushrooms separately from bread for up to 2 days.

**Reheat:** Warm filling in a skillet over medium heat before assembling.