



Prep time: 30 minutes
Cook time: 1-1,5 hours
Serves 2-4 people

INGREDIENTS:

FOR THE SMOKEY TOMATO SALSA:

- 1 large French loaf
- Garlic butter
- Kasi hot and spicy flavoured sauce
- Masala steak (thinly sliced)
- Caramelised onions
- Gherkins (sliced)
- Shredded lettuce
- Masala chips (spicy fries)
- Cheddar cheese (grated or sliced)
- Sriracha sauce

COURTNALL & SEMONE'S MASALA GATSBY

Suitable for those who appreciate bold flavours and a bit of culinary adventure!

Get ready for the Spicy Masala Gatsby! This epic sandwich features a golden, garlic-buttered French loaf, crispy and toasted. Inside, enjoy juicy, char-grilled masala steak, sweet caramelized onions, crunchy lettuce, and tangy gherkins.

Topped with crispy masala chips and melted cheddar, a sriracha drizzle adds the perfect kick. Slice and serve hot—this flavor-packed feast is sure to impress! Enjoy!

INSTRUCTIONS:

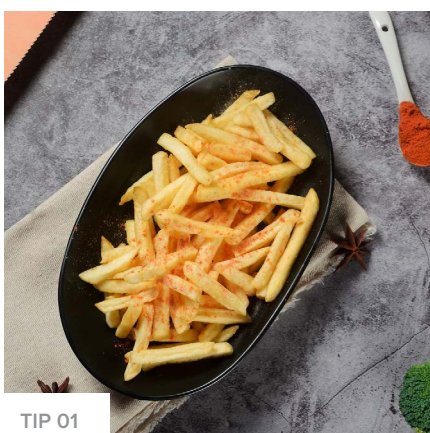
1. To start, prep the French loaf by cutting it in half lengthwise and spreading garlic butter generously on the inside of both halves.
2. Next, preheat your grill and toast the garlic-buttered sides
3. of the loaf until they're golden and crispy. Once done, set the loaf aside.
4. While the loaf is toasting, braai the masala steak to your desired level of doneness, making sure it's well-coated with spices to develop a nice char.
5. After cooking, remove the steak from heat and slice it into strips. For the chips, fry them until golden and crispy, then toss them in a masala spice mix for added flavor.
6. In a separate pan, sauté sliced onions in a bit of oil until they become soft and caramelised. With all your components ready, it's time to assemble the Gatsby..
7. Start by spreading Kasi hot and spicy sauce on the bottom half of the French loaf. Layer the masala steak strips evenly over the sauce, followed by the caramelised onions, shredded lettuce, and slices of gherkins for a tangy touch.
8. Next, layer the masala chips on top of the steak, lettuce, and gherkins. Sprinkle a generous amount of shredded cheddar cheese over the chips, then drizzle Sriracha sauce for an extra kick of heat.
9. To finish, place the top half of the French loaf on the sandwich and gently press it down. Slice the Gatsby into individual portions based on your preferred serving size.
10. Serve the sandwich immediately while it's hot and fresh, and enjoy your delicious Gatsby!

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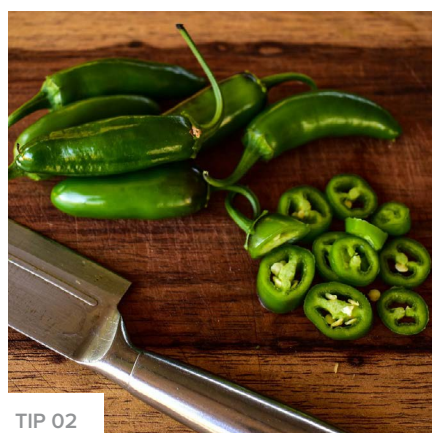


MEGAMASTER RECIPE TIPS



TIP 01

Ensure the masala chips are extra crispy for a delightful crunch.



TIP 02

Add extra toppings like jalapeños, avocado, or even creamy mayo for extra richness.



TIP 03

Complement your Gatsby with refreshing drinks like iced tea or a fruity mocktail to balance the spice!