

# Flame Seared Slow Roasted Menu Ideas

## **Flank Steak, Pear and Pomegranate Salad**

Sliced Flame Seared Slow Roasted Flank Steak on a bed of greens with pear, pomegranate, almond and blue cheese topped with balsamic vinaigrette

## **Fire Roasted, Spicy Flank Steak Pita**

Flame Seared Slow Roasted Flank Steak in a warm pita with fire roasted jalapenos and red peppers, guacamole and horseradish crema

## **Steak & Sesame Slaw Sandwich**

Flame Seared Slow Roasted Flank Steak piled high on a toasted sesame bun lathered with Sriracha mayo and topped with cucumbers and a tart sesame lime slaw

## **Asian Beef and Mango Wrap**

Flame Seared Slow Roasted Flank Steak wrapped in a sun-dried tomato tortilla with crisp red pepper, sweet mango, leaf lettuce and wasabi mustard

## **Classic Pot Roast Pot Pie**

Flame Seared Slow Roasted Pot Roast in a stew of carrots, peas, potatoes, mushrooms, and gravy topped with flaky, golden puff pastry

## **Flame Seared Sirloin Asian Noodle Bowl**

Flame Seared Slow Roasted Sirloin over rice noodles tossed with fresh red pepper strips, snow peas, scallions and mandarin oranges in a ginger lime peanut sauce

## **Southern-Style Pork Pot Roast**

Flame Seared Slow Roasted Pork Pot Roast in its own juices served with roasted bacon Brussel sprouts and mashed maple sweet potatoes

## **Kingston-Style Fire Roasted Jerk Pork Sandwich**

Flame Seared Slow Roasted Pork Pot Roast with jerk seasoning on Jamaican coconut bread slathered with fruity, spicy orange-chipotle mayo

## **Beef Pot Roast Crock Pie**

Savory cubes of Flame Seared Pot Roast nestled in a crock with potatoes, carrots, mushrooms, and green peas all crowned with a rich, buttery pastry topping



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## **Beef Pot Roast Wellington**

Flame Seared Slow Roasted Pot Roast gets the royal treatment via a flaky puff pastry shell and a rich gravy in this modern take on a British classic

## **Braised Pot Roast with Bacon Onion Relish**

Tender Flame Seared Slow Roasted Pot Roast braised in a savory red-wine reduction with a sweet and salty bacon onion relish. Serve over mashed potatoes with roasted baby carrots

## **Seared Garlicky Pot Roast Dumplings**

Flame Seared Slow Roasted Pot roast and garlic in wok-seared wontons topped with green onions and served with an Asian-inspired dipping sauce

## **Hearty Steak & Egg Breakfast Sandwich**

Slices of Flame Seared Slow Roasted Sirloin between two pieces of sourdough garlic toast with scrambled eggs, avocado, tomato and a slice of American cheese

## **Tropical Beef Salad with Ginger Lime Dressing**

Flame Seared Slow Roasted Flank Steak on a bed of mixed greens with avocado, mango, cucumber and red pepper, topped with pineapple pico de gallo and drizzled with cilantro lime dressing