



COUNTRY FRIED ONION RINGS AND STEAK



Seasoned country fried steak is smothered in sausage gravy then topped with shingled golden fried $\frac{3}{8}$ " **Battered Onion Rings** and served with potatoes O'Brian and a sunny side egg. Yield: 1 Serving

Ingredients:

6 Each	$\frac{3}{8}$ " Battered Onion Rings [#0291320], Prepared According To Package Directions	1 Cup	Potatoes, Diced
1 Tbsp.	Seasoned Salt	$\frac{1}{3}$ Cup	Onion, Diced
$\frac{1}{2}$ Cup	Flour	$\frac{1}{3}$ Cup	Bell Peppers, Diced
1 Each	Steak, Thinly Sliced	To Taste	Salt & Black Pepper
2 Each	Egg, Beaten	1 Cup	Sausage Gravy, Prepared
$\frac{1}{3}$ Cup	Vegetable Oil	1 Each	Egg, Fried, Prepared

Directions:

1. Add seasoned salt to flour and mix well.
2. Dredge the steak in the egg and flour, repeat this process 3 times.
3. Add 1 Tbsp. of oil to a medium sauté pan and heat on medium.
4. Add potatoes, onion and bell pepper to the pan and cook until the potatoes soften, season with salt and pepper.
5. Heat the remaining oil in a pan on medium heat. Add steak into the pan and cook until golden brown, about 4 minutes on each side.
6. Allow the steak to rest and fry the potatoes and peppers for 8-10 minutes, stirring occasionally.
7. Plate the potatoes O'Brian and top them with the steak.
8. Smother the steak with the gravy and top it with a fried egg and $\frac{3}{8}$ " **Battered Onion Rings**.

