

## **Steak Baguettes with Pesto Mayo & Roasted Sweet Potatoes**

Adapted from

<http://www.myrecipes.com/recipe/steak-baguettes-pesto-mayo-50400000114450/>

Servings: 2

### **Ingredients**

1 sweet potato, cut into 1-inch pieces  
1/2 Tbsp olive oil  
1/4 tsp salt  
1/4 tsp pepper  
1 Tbsp canola mayonnaise  
1 Tbsp prepared pesto sauce  
1 demi baguette, split in half horizontally  
1/2 cup baby arugula  
2 slices red onion  
Shredded steak (from Crock Pot London Broil recipe)  
1 roma tomato, sliced

### **Preparation**

1) Heat oven to 425° F. On a rimmed baking sheet, toss the potatoes, olive oil, salt and pepper. Roast until tender, 20 to 25 minutes.  
2) Combine mayonnaise and pesto, stirring until well blended. Spread mayonnaise mixture evenly over cut sides of bread. Layer bottom half of bread with arugula, red onion, steak, and tomato; top with top half of bread. Cut sandwich diagonally into 2 equal pieces.