



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Rye bread

Rye bread is incredibly popular in Northern Europe — and for good reason! It boasts a nutty flavour and is rich in fibre and the vitamins selenium, thiamine and manganese.



4 Reuben Sandwich

Enjoy this iconic American sandwich with coleslaw, cream-cheese spread, beetroot and pastrami... it's fit for a king!



25 minutes



4 servings



Beef

22 June 2020

Go small!

If the double-decker sandwiches are too big for little eaters, simply stick to single-deckers!

FROM YOUR BOX

DUTCH CARROTS	1 bunch
BEETROOTS	2
PHILADELPHIA CHEESE	1/2 block (125g) *
DILL	1 packet
LEMON	1
BABY WOMBOK	1/2 *
SPRING ONIONS	1/4 bunch *
TOMATOES	2
RYE BREAD LOAF	1
PASTRAMI	1 packet (200g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, tomato sauce, ground cumin

KEY UTENSILS

oven tray

NOTES

If preferred, grate the beetroot and keep fresh. You can also pan-fry the carrots instead of baking them.

Keep beetroot or coleslaw on the side for serving if preferred!

No beef option - pastrami is replaced with smoked chicken. Slice thinly to use.

No gluten option - bread is replaced with GF bread.



1. ROAST THE VEGETABLES

Set oven to 220°C.

Wash and trim carrots. Toss with **1 tsp cumin, oil, salt and pepper**. Place on one end of a lined oven tray. Wash and slice beetroot and toss with **oil and 1/2 tsp cumin** on the other end of the tray. Roast for 15–20 minutes.



4. TOAST THE BREAD

Slice tomatoes and keep aside on a plate.

Cut bread loaf into 12 slices. Toast in the oven below the veggies (in batches if necessary) for 3–5 minutes or until crunchy.



2. MIX THE SPREAD

Crumble cream cheese into bowl. Chop dill and add to cheese with 1 tsp lemon zest, juice from 1/2 lemon, **1 tbsp water and 2 tbsp tomato sauce**. Mix well.



5. MAKE THE REUBENS

Slice the beetroot. Assemble four sandwiches with beetroot, pastrami, slaw and sauce (see notes). Top with a slice of bread, then repeat to make a double-decker.



3. MAKE THE SLAW

Thinly slice wombok and spring onions. Toss with juice from remaining 1/2 lemon, **1 tbsp olive oil, salt and pepper**.



6. FINISH AND PLATE

Slice sandwiches in half and arrange on a large platter. Serve with carrots and any remaining spread and slaw on the side.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

