



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



2 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
BEETROOT	1
PHILADELPHIA CHEESE	1/2 block (125g) *
DILL	1 packet
LEMON	1
BABY WOMBOK	1/2 *
SPRING ONION	1
TOMATO	1
RYE BREAD LOAF	1
PASTRAMI	1 packet (100g)

**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. Wash and slice beetroot. Toss on a lined oven tray with **1 tsp cumin, oil, salt and pepper**. Roast for 15–20 minutes.



4. TOAST THE BREAD

Slice tomato and keep aside on a plate.

Cut bread loaf into 6 slices. Toast in the oven below the veggies for 3–5 minutes or until crunchy.



2. MIX THE SPREAD

Crumble cream cheese into a 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

Assemble two 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 onion. 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 platter. Serve with carrots and 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**

