



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.



1 Reuben Sandwich

Enjoy this iconic American sandwich with slaw, Swiss cheese, beetroot and pastrami. Served with roasted baby carrots, we love this mid-week trip to the states!



20 minutes



2 servings






Beef

25 June 2021

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
BABY WOMBOK	1/2 *
SPRING ONION	1
PARSLEY	1/2 bunch *
DILL & PARSLEY MAYO	100g
RYE BREAD LOAF	1
TOMATO	1
SLICED BEETROOT	1 tin
PASTRAMI 	1 packet
SWISS CHEESE	1 packet (100g)
 AVOCADO	1
 BREAD & BUTTER PICKLES	1 jar

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin

KEY UTENSILS


oven tray x 2 (or toast bread in a toaster)

NOTES

If you like, drain and roast the beetroots with the carrots to 'warm it up' a bit!

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

No gluten option - bread is replaced with GF bread.

 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. ROAST THE CARROTS

Set oven to 220°C.

Trim carrots and toss with **1 tsp cumin, oil, salt and pepper** on a lined oven tray. Roast for 15-20 minutes (see notes).



4. PREPARE REMAINING

Slice tomato and drain beetroot. Arrange on a board with pastrami.

 **VEG OPTION** - Slice tomatoes and avocado. Drain pickles and beetroot. Arrange on a board.




2. MAKE THE SLAW

Thinly slice wombok and spring onion, chop parsley (use to taste). Toss with 50g dill & parsley mayo.



5. ASSEMBLE THE REUBENS

Assemble two sandwiches with tomato, beetroot, pastrami, slaw and cheese. Top with a slice of bread, then repeat to make a double-decker.

 **VEG OPTION** - Assemble as above using pickles and avocado instead of pastrami.



3. TOAST THE BREAD

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



6. FINISH AND PLATE

Slice sandwiches in half and arrange on a large platter. Serve with carrots, remaining mayo 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

