



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!





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 ONIONS	1/4 bunch *
PARSLEY	1/2 bunch *
RYE BREAD LOAF	1
TOMATOES	2
SLICED BEETROOTS	1 tin
PASTRAMI 🍟	1 packet
DILL & PARSLEY MAYO	100g
SWISS CHEESE	1 packet (100g)
AVOCADO	1
BREAD & BUTTER PICKLES	1 jar

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, ground cumin, red or white wine vinegar

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.

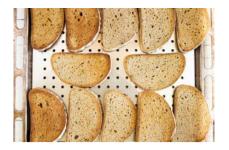
Trim carrots and toss with 1 tsp cumin, oil, salt and pepper on a lined oven tray.

Roast for 15–20 minutes.



2. MAKE THE SLAW

Thinly slice wombok and spring onions (use to taste, we used 2), chop parsley. Toss with 1 tbsp olive oil, 1 tbsp vinegar, salt and pepper.



3. TOAST THE BREAD

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



4. PREPARE REMAINING

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

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



5. ASSEMBLE THE REUBENS

Assemble four sandwiches with tomato, beetroot, pastrami, slaw, mayo 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.



6. FINISH AND PLATE

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



