



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



4 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 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.



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.




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**.



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.



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.



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

