



Fast! Broccoli Reuben

with Russian Dressing Wedge Salad

 ca. 20min  2 Servings

We've achieved the impossible! This hearty sandwich channels the savory flavors of a loaded Reuben into a lightened-up vegetarian version. Here we broil broccoli tossed in a pastrami spice blend with sauerkraut until lightly charred and tender. After slathering toasted buns with homemade Russian dressing, we top it with the broccoli-sauerkraut mixture and a blanket of melted cheese to hold it all together.

What we send

- ½ lb broccoli
- ¼ oz pastrami spice blend
- 8 oz Sauerkraut ^{12,17}
- 1 oz cornichons ¹⁷
- 1 pkt Dijon mustard ¹⁷
- 2 oz mayonnaise ^{3,6}
- 1 romaine heart
- ¼ oz everything bagel seasoning ¹¹
- 2 potato buns ^{1,7,11}
- 2 oz shredded cheddar-jack blend ⁷

What you need

- neutral oil
- kosher salt & ground pepper
- ketchup

Tools

- rimmed baking sheet

Cooking tip

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Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 49g, Carbs 43g, Protein 18g



1. Prep ingredients

Preheat broiler with a rack in the upper third.

Cut **broccoli** into ¾-inch florets, if necessary.



2. Broil broccoli

On a rimmed baking sheet, toss, **broccoli** with **2 tablespoons oil** and **1 tablespoon pastrami spice blend**.

Scatter **1 cup sauerkraut** around broccoli on baking sheet.

Broil broccoli and sauerkraut on upper rack until broccoli is crisp-tender, 5–7 minutes. Split **buns** and broil directly on upper rack until golden brown, 1–2 minutes (watch closely as broilers vary).



3. Make Russian dressing

Meanwhile, coarsely chop **cornichons**. In small bowl, stir to combine **cornichons, mustard, mayonnaise,** and **1 tablespoon each of ketchup and water**. Season **Russian dressing** to taste with **salt** and **pepper**.



4. Assemble sandwiches

Spread **some of the Russian dressing** over bottom **buns** (save remaining dressing for salad), then top with **broiled broccoli-sauerkraut mixture** and **½ cup sauerkraut**. Top with **fontina cheese**. Transfer bottom buns to same baking sheet.



5. Melt cheese

Return baking sheet with **buns** to upper oven rack and broil until **cheese** is melted, about 2 minutes (watch closely). Remove from oven; close sandwiches with top buns.



6. Finish & serve

Halve **lettuce** lengthwise, then cut each in half crosswise. Drizzle **lettuce wedges** with **remaining Russian dressing** and sprinkle with **everything bagel seasoning**.

Serve **sandwiches** with **wedge salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**