

MARLEY SPOON



20-Min: 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 fontina cheese to hold it all together.

What we send

- ½ lb broccoli
- ¼ oz pastrami spice blend
- 8 oz Sauerkraut
- 2 potato buns ¹
- 1 oz cornichons
- .35 oz Dijon mustard
- 2 oz mayonnaise ^{2,3}
- 2 oz shredded fontina ⁴
- 1 romaine heart
- ¼ oz everything bagel seasoning ⁵

What you need

- neutral oil
- kosher salt & ground pepper
- ketchup

Tools

- rimmed baking sheet

Allergens

Wheat (1), Egg (2), Soy (3), Milk (4), Sesame (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 48g, Carbs 44g, Protein 19g



1. Prep ingredients

Preheat broiler with a rack in the upper third.

Trim stems from **broccoli**, then cut crowns 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!