

# MARLEY SPOON



## 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
- ½ lb sauerkraut
- 2 artisan buns <sup>1,2,4,5</sup>
- 1 oz cornichons
- 2 oz mayonnaise <sup>1,4</sup>
- 2 oz shredded fontina <sup>2</sup>
- 1 romaine heart
- ¼ oz everything bagel seasoning <sup>3</sup>
- 1 (¼ oz) Dijon mustard

## What you need

- neutral oil
- kosher salt & ground pepper
- ketchup

## Tools

- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 790kcal, Fat 53g, Carbs 65g, Protein 20g



### 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).



### 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.



### 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**.



### 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!