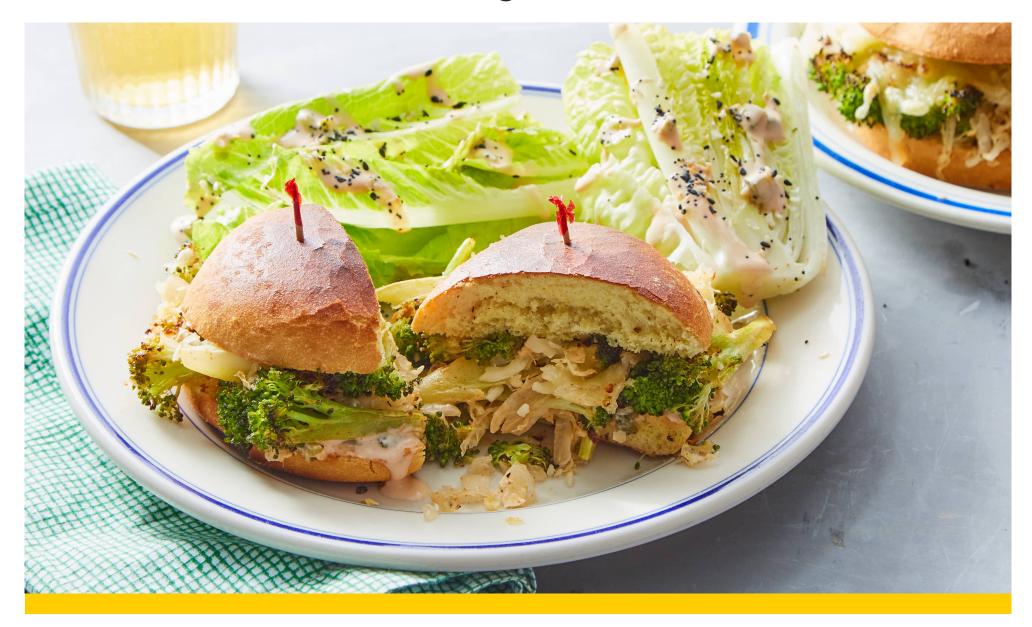
MARLEY SPOON



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 1,2,4,5
- 1 oz cornichons
- 2 oz mayonnaise ^{1,4}
- 2 oz shredded fontina ²
- 1 romaine heart
- ¼ oz everything bagel seasoning ³
- 1 (1/4 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 baking sheet.

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

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!