

DINNERLY



Broccoli Reuben with Russian Dressing

Sauerkraut & Oven Fries



30-40min



2 Servings

You don't have to be a meateater to enjoy the classic diner flavors of a reuben sandwich. Hearty roasted broccoli tossed with pastrami spice and sauerkraut fits right in, especially when you pair it with a simple (but delicious) Russian dressing and melty fontina cheese. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb broccoli
- ¼ oz pastrami spice blend
- ½ lb sauerkraut
- 2 ciabatta rolls ¹
- 1 oz mayonnaise ^{2,3}
- 2 oz shredded fontina ⁴

WHAT YOU NEED

- all-purpose flour ¹
- neutral oil
- kosher salt & ground pepper
- ketchup

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

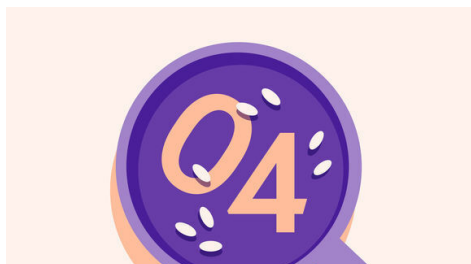
Calories 830kcal, Fat 41g, Carbs 101g, Protein 22g



1. Bake fries

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potatoes**, then cut into 1-inch thick fries. Toss on a rimmed baking sheet with **1 tablespoon flour** and **2 teaspoons oil**; season with **salt** and **pepper**. Spread into a single layer over half of the baking sheet. Roast on bottom oven rack until starting to brown on the bottom, 10–15 minutes.



4. Assemble & serve

Spread **some of the Russian dressing** over **bottom buns**; top with **broccoli-sauerkraut mixture** and **½ cup remaining sauerkraut**. Sprinkle with **fontina**. Transfer to reserved baking sheet. Broil on upper oven rack until cheese is melted, 1–2 minutes (watch closely). Close sandwiches with **top buns**.

Serve **broccoli reuben** with **fries** and **remaining Russian dressing**. Enjoy!



2. Add broccoli & sauerkraut

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

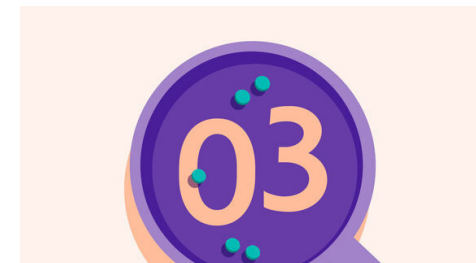
On open side of baking sheet with **fries**, carefully toss broccoli with **pastrami spice blend** and **2 tablespoons oil**. Scatter **1 cup sauerkraut** over broccoli.

Flip fries and return to bottom oven rack; bake until fries are tender and browned and broccoli is crisp-tender, 15 minutes. Transfer to a plate; reserve baking sheet.



5. ...

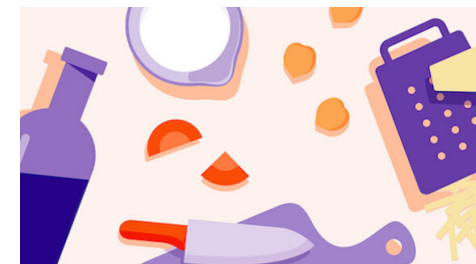
What were you expecting, more steps?



3. Prep buns & dressing

Switch oven to broil. Split **buns** and broil, cut-side up, directly on upper oven rack until golden brown, 1–2 minutes (watch closely as broilers vary).

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



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!