



Twisted Mushroom Reuben Sandwich

Made with Red Cabbage

Serves 2

Ingredients:

2/3 cup Portabella mushrooms, sliced

1 Garlic clove, minced

1/2 tsp. Mustard seed

1/4 tsp. Fennel seed

1/2 cup Red Cabbage

4 Slices rye bread

Olive oil

2 Slices of cheese, your choice

1/2 cup Mayonnaise

1 tbsp. Chili sauce

1 tsp. Worcestershire sauce

1 tbsp. Dill pickle, finely chopped

1 tsp. Paprika

Fresh dill

Pinch of sea salt

Butter

Directions:

1. To make the Russian dressing combine mayonnaise, chili sauce, worcestershire sauce, dill pickles & paprika in a bowl and mix well. Set aside.

2. Heat a little oil in a large fry pan and sauté the garlic for 20 seconds before adding the mustard and fennel seeds. Add the sliced mushrooms and toss through the spices. Cook for four minutes before seasoning with sea salt.

- 3.** To assemble the sandwich, lightly butter one side of the rye bread slices and place them butter side down on a pan. Grill until lightly toasted.
- 4.** Remove from the pan and coat the unbuttered side of the bread with a good dollop of the dressing before following with a generous handful of the mushrooms. If you are using cheese slices, add one slice now then add sauerkraut and slices of the dill pickle.
- 5.** Place the second slice of bread on top (buttered side out) and return the sandwich to the pan and lightly grill until warmed through. Serve immediately.