

Tuna-Broccoli Reuben Melt

Makes 2 Sandwiches

Active time: 25 minutes

Total time: 50 minutes

For the sandwiches:

1 head broccoli, florets cut into small pieces and stalks peeled and cut into ½-inch rounds

2 tablespoons olive oil

Kosher salt, to taste

Black pepper, to taste

2 (3 ounce) tins tuna, drained (preferably Fishwife)

½ cup sauerkraut, drained

2 tablespoons minced red onion

2 tablespoons finely chopped dill

4 slices sourdough bread

4 slices Swiss cheese

For the Russian dressing:

½ cup mayonnaise, plus more for spreading

3 tablespoons chili garlic sauce (or ketchup)

2 tablespoon minced shallot

2 tablespoons prepared horseradish

2 teaspoons granulated sugar (omit if using ketchup)

1 teaspoon Dijon mustard

½ teaspoon Worcestershire sauce

Kosher salt, to taste

Preheat oven to 425F. Toss broccoli in oil, salt, and pepper. Bake until deeply golden brown and almost lightly charred, 15-20 minutes, tossing half way through.

In a medium bowl, combine all dressing ingredients and season to taste with salt. Set aside.

In a large bowl, mix tuna, roasted broccoli, sauerkraut, red onion, dill, and ¼ cup of Russian dressing. Toss and season, if needed.

Spread mayo on one side of all 4 slices of bread. Place two slices mayo side down and spread about 1 tablespoon of Russian dressing on each. Divide tuna mixture between slices. Top each with 2 slices of swiss. Spread Russian dressing on the non-mayo sides of the remaining slices of bread, then place on the sandwich, mayo side up.

Heat a cast iron skillet over low heat. Add sandwiches and cook, covered, until bread is deeply golden brown and cheese is melted, 8-10 minutes per side. If the bread is getting too dark, lower your heat.

Remove from heat and slice in half. Serve immediately with remaining Russian dressing.