

Under 30 minutes

Serves 4

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Ingredients:

- 2 Tbsp (30ml) red wine vinegar
- 2 tsp (10ml) Dijon mustard
- Salt and milled pepper
- 8 slices PnP light rye bread, sliced and buttered
- 8-12 slices (about 200g) prepared roast beef
- Pickled beetroots and cooked red onions, thinly sliced
- 1 block (200g) mature cheddar, grated
- Micro herbs, for garnishing
- 4 white cocktail onions, for garnishing

Method

1. Whisk vinegar and mustard together and season.
2. Place four slices of bread, butter side down, on a board, then layer beef, beetroot, onion and cheese.
3. Drizzle dressing over.
4. Cover with remaining slices of bread and toast in a medium-hot pan or sandwich press until cheese is melted (you may have to use a hot oven for a few minutes to heat through completely).
5. Secure with a wooden skewer and garnish with micro herbs and a cocktail onion.
6. Serve immediately.

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