



Roast Beef Sandwich with Horseradish Cream

SERVINGS 8⌚ **PREP TIME** 20 min**COOK TIME** 25 min

DIRECTIONS

1. Preheat the oven to 400°F.
2. Cooked Vegetables: Spread the potatoes on sheet trays lined with parchment paper and drizzle on 3 tablespoons of olive oil and season with salt and pepper.
3. Spread the shallots out a separate sheet tray lined with parchment paper and in a small bowl whisk together the remaining 2 tablespoons of olive oil, balsamic vinegar, and sugar.
4. Next, brush the shallots with the mixture and place all of the trays in the oven.
5. Cook the potatoes for 20 minutes or until lightly browned and cooked.
6. Cook the onions for 25 minutes basting with the balsamic mixture every 6 to 7 minutes.
7. Cream Sauce: Next, in a medium-size bowl whisk together all of the ingredients until combined and keep cool.
8. To Plate: Spread a layer of the cream sauce on the bottom of a toasted Kaiser bun and then add on some arugula leaves. Next add the beef followed up with some toasted russet and sweet potatoes, some balsamic shallots, sliced radishes, and kale. Finally, top off with other toasted Kaiser roll.

For a pinch of

Seabra's
flavor...

INGREDIENTS

For The Cooked Vegetables:

- 1 thinly sliced russet potato
- 1 thinly sliced sweet potato
- 4 tablespoons of olive oil
- 2 peeled and thinly sliced shallots
- 1/4 cup of balsamic vinegar
- 1 teaspoon of sugar
- Kosher salt and fresh cracked pepper to taste

For The Cream Sauce:

- 2/3 cup of mayonnaise
- 2 tablespoons of sour cream
- 2 tablespoons of cream cheese
- 2 tablespoons of grated parmesan cheese
- 1 tablespoon of freshly grated horseradish
- 1 tablespoon of chiffonade basil
- 1 tablespoon of sliced shallots
- Kosher salt and fresh cracked pepper to taste
- Worcestershire sauce to taste

For The Sandwich:

- 2 lbs of thickly sliced roast beef
- 8 kaiser rolls sliced and toasted
- 4 cups of arugula leaves
- 2 cups of kale microgreens
- 4 very thinly sliced radishes

Whenever you do roast a prime rib, always reserve some to do some sort of roast beef sandwich