



Lunch, Natural Cheese

## **Saloon Sandwich**

Prep time: Cook Time: Servings: 4

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Yellow onion		Sliced	1 /Each
Olive oil			1 /Tbsp
Onion sandwich rolls			4 /Each
Natural Gouda Cheese		Slices	4 /Each
Crispy fried jalapeno chilis		Store bought	1/2/Cups
Corned beef		Sliced	1/2/Pounds
Pastrami	·	Sliced	1/2/Pounds
Whole grain mustard			1/2/Cup

## **Instructions**

- 1. In a skillet, sauté the sliced onion until caramelized.
- 2. Add the pastrami and corned beef to the pan. Cook until heated through.
- 3. Stack the meat and onions onto the onion roll heels.
- 4. Top with the crispy jalapeno chilis, gouda cheese slices, and the tops of the onion rolls.
- 5. Serve with whole grain mustard for dipping.