

There is nothing better than top quality London Broil and Horseradish together. In this sandwich, the flavors are intensified because it's in the cheese and sauce. It gets its Italian name from the toppings – spinach, tomato and onion.

London Broil Florentine

A Recipe by Chef Walter Staib

- 1 resealable pack Dietz & Watson[®] London Broil Roast Beef
- 1 resealable pack Dietz & Watson[®] Horseradish Cheddar Cheese
- 1 baguette loaf, toasted
- Dietz & Watson[®] Horseradish sauce, as needed
- Dietz & Watson[®] Mixed Pepper Mayo, as needed
- Dietz & Watson[®] Sandwich Spread, as needed
- 1 tomato, sliced
- ½ red onion, thinly sliced
- 1 cup fresh spinach leaves

Cut the baguette in half lengthwise. Spread the Sandwich Spread and Horseradish Sauce on the bottom half. Spread the Mixed Pepper Mayo on the top half.

Layer the London Broil Roast Beef, the Horseradish Cheese, the tomato slices, red onion slices and spinach leaves on top.

Place the top of the sandwich on the fillings. Leave baguette whole and wrap tightly in parchment paper for packing on a picnic. Slice it into portions when you get to the destination to prevent sandwiches from slipping apart in transit.